E. B. S.

"The Best in Cooking"
in
FOXBORO

WOMEN'S UNION AND EVENING DIVISION
OF BETHANY CHURCH
FOXBORO, MASSACHUSETTS

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this cook book could not have been possible.

To the women of the community who contributed their recipes we say many thanks.

The Organization

PREFACE

The Woman's Union and The Evening Division of Bethany Congregational Church take pride in presenting this Cook Book. The Committee desires to thank the women who have contributed their choicest recipes and to acknowledge the friendly interest of the Advertisers whose names and firms appear herein. This book goes forth as a product of many minds and hearts. We trust it will find a friendly welcome in many homes.

BEING A SHORT HISTORY OF BETHANY CONGREGATIONAL CHURCH IN FOXBOROUGH

Dedicated To

New Englanders who in their wisdom cherish the Past as they hope in the Future, knowing the two to be inseparable;

And To

The People of Foxborough, whose birth and growth as a town as inextricably tied to that of this Church;

And To

The Members of Bethany Church with affection and pride in this year of their dual anniversary - 175 years as an organized Church of Christ, and 100 years or worship in their present structure.

When this history opens the Congregational Church was the established church of the Commonwealth of Massachussetts. It was the "State Church". The enforcement of the separation between Church and State was still 75 years in the future. A town could not be incorporated without a Church, nor could a Church be established without petitioning theGovenor. More than that, the right to vote was granted only to subscribing members of the Congregational Church, and a loss of good standing in that body was equivalent to disenfranchisement. About the year 1763, it became important to the people living in the area now called Foxborough, to incorporate themselves into a town, and to establish a church. In that year, land was donated by Nehemiah Carpenter and Jeremy Hartshorn for a church, a burial ground and a Common, and a two-storey wooden Meeting House was built upon the Common, about where the Centennial Boulder is not placed. The Common was covered with rocks, scrub oaks and bushes with only a few large oaks to redeem it. The Meeting House had neither doors nor windows, and was really only a shelter from the weather. In 1778 the town of Foxborough was incorporated, and on November 25, 1779, the people of Foxborough invited the minister and delegate from the Churches of Stoughton, Mansfield and Wrentham together in an Association Council, and at that meeting the townspeople who were subscribing members of neighboring churches were duly constituted as the Church of Christ in

BEING A SHORT HISTORY OF BETHANY CONGREATIONAL CHURCH IN FOXBOROUGH (Continued)

Foxborough.

At the first town meeting held in the Meeting House, it was voted "to choose a committee of three persons to provide for the glazing of as many windows as the committee shall see fit". It was many years before the ceiling or the walls were plastered, or anyone thought of painting the exterior. The Meeting House grew dark with exposure, and seen from a distance, looked like a low-hanging black cloud. The story goes that a stranger, entering town asked "What house is that"? Upon being informed that it was the Lord's House, replied "Forgive me, I thought it was the Lord's Barn"!

During the next 43 years, much of the business of the Town Meeting was devoted to the repairs, and improvement of the Meeting House. Votes are recorded on the building and selling of pews, on the payment of the ministers salary, on the "Singing Society" which "have exclusive right to singers pews so long as they supply that part of the worship decently", on the building of horse sheds, and the clearing of bushes. Clearly the church and the town operated as a unit.

In 1821, spurred on by an offer of $500 from its retiring minister, the town voted by a small majority to tear down the Meeting House, and to build a new and more suitable structure. Some of the more impatient members began to dismantle the Meeting House the very next morning, over the loud objection of others. By the time the Selectmen could call a Town Meeting to decide whether to repair the Meeting House or build a new one immediately, their decision was made for them. They nailed the Warrant to the doorpost, which was the only part of the Meeting House left standing!

The second structure, which was now called The Orthodox Congregational Church, was built in 1822. It was of brick and was situated close to the Rockhill Street entrance to the Common - infact, its horse sheds spanned the head of that street. It was far handsomer than the Meeting House, but it lacked many of the comforts and conveniences which we expect. Each worshipper carried his own foot warmer, which was filled with hot embers at the parsonage conveniently located across the street

BEING A SHORT HISTORY OF BETHANY CONGRETATIONAL CHURCH IN FOXBOROUGH (Continued)

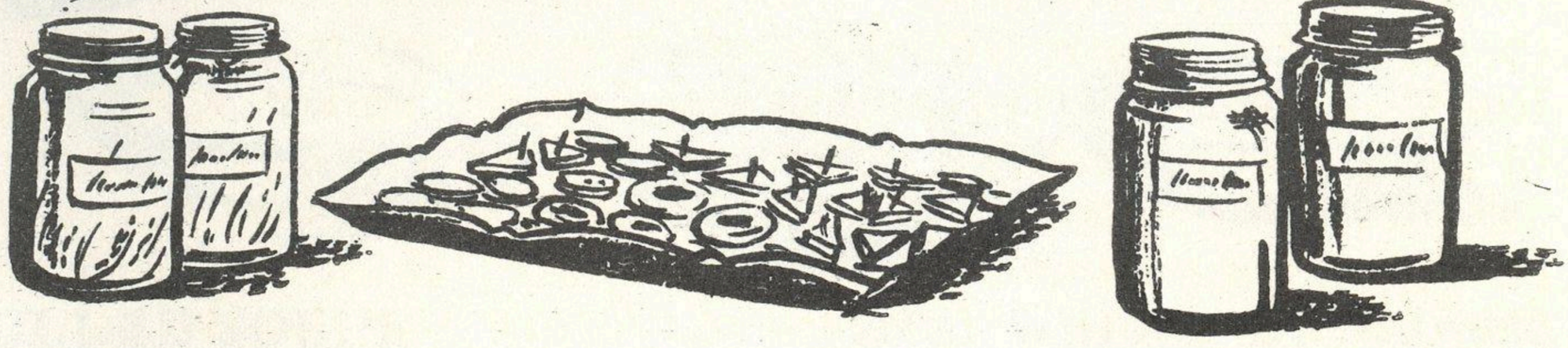
in the house now owned by Dr. James Putman. The town was denied the use of this building for meetings, but still hired the sexton. and furnished a bell ringer to notify the town of meetings, deaths and funerals.

By 1854 the Congregational Church had become disestablished by the State, and since the Common belonged to the town, it was voted to sell the church and to build on Rockhill Street. The bricks used in the under-structure of the present building were taken from the Brick Church, and the dining room of the house on Rockhill and Market streets, once owned by Albert Fisher, is wainscoted with the old pew doors. The new structure, or the Bethany Orthodox Congregational Curch as it became officially in 1894, has undergone many changes. Originally the organ was located in the rear gallery, the side galleries extended to the front walls, there was no platform, and the rosewood pulpit with stairs leading up to it on either side, was set back under the arch. In 1896, the organ was moved to the front, the galleries were shortened, and sometime later the platform was built and the rosewood pulpit was stored in the present parsonage barn and replaced by a small lectern. In 1916 the "Orthodox" was dropped from the name of the Church. And in the 1930's the rosewood pulpit was restored to the Church.

Bethany Congregational Church is distinguished in many ways. It's steeple was spared by the hurricane of 1938, and its bell still rings. It is the proud possessor of one of the most beautiful Garden Chapels in the country, planned and maintained in the space once used for horses, by Mr. and Mrs. Robert Barton. Most recently, in the years 1952 and 1953, its basement was completely and handsomely remodeled, and a large and lovely wing was added. In 1953 The Barton Chapel was given in memory of Esther Randall Barton. The present beauty of the Church is a tribute to the vision and the vigor of its members, and to 175 years of faithful dedication to the work of Christ in Foxborough.

-D- Foxboro, Mass.

Hors d'Oeuvres, Pickles & Relishes



MUSTARD PICKLE

Sallie H. Pettee

8 large cucumbers
2 qt. white button onions
2 qt. green tomatoes
1 large cauliflower
1 bunch celery
3 red peppers, seeds removed

Cut into pieces large enough to distinguish except onions which are peeled and put in whole; peppers are chopped. Cover with 2/3 c. salt and set overnight. In morning, add water to cover and boil 15 minutes, then drain. Heat 2 qt. white vinegar in kettle large enough to hold pickles; add 4 c. sugar.

Mix 1 c. flour, 4 Tbsp. dry mustard, 1 Tbsp. turmeric powder. Moisten with cold vinegar; add to hot vinegar; cook until it thickens. Watch carefully not to brown. Add this mixture to the pickles. Mix well and can while hot.

PICCALLILI

Mabel E. Richards

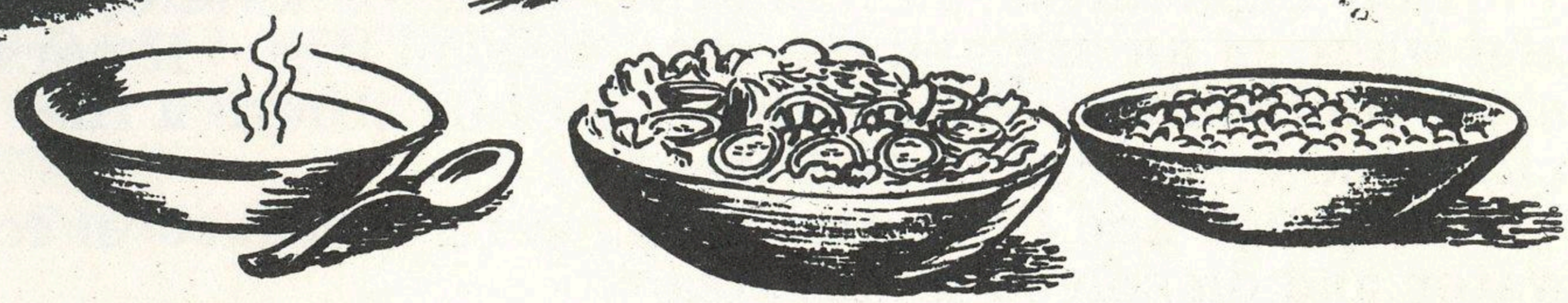
3 qt. cider vinegar
1 pk. green tomatoes
1 medium sized cabbage
2 red peppers, hot
3 green peppers, bell
6 onions
4 c. sugar
Cinnamon, cloves, whole mustard and celery seed, ground, about 1 Tbsp. each, more if you like.

Slice tomatoes the night before and sprinkle each layer with salt, 3 c. in all. Boil tomatoes and cabbage in enough vinegar to cover 1/2 hour; add onions and peppers, chopped fine. When cabbage seems to be cooked

soft; add Tbsp. cinnamon, cloves and 2 of celery and mustard seed. Add sugar last, sweeten to taste. Stir all the time after adding sugar. Remove seeds in all peppers.

Write Extra Recipes Here:

Soups, Salads, and Vegetables



CHILLED SOUPS

Mrs. William B. Stilwell

Puree Mongol:

Combine and chill:

1 can milk

1 can tomato soup
1 can pea soup
Curry powder to taste

Serves 4.

Senegalese:

Combine and chill:

1 can milk

1 can cream of chicken soup
1 can cream of celery soup
Curry powder to taste

Immediately before serving, stir in 1 Tbsp. sherry. Serves 4.

CUCUMBER SOUP

Mrs. Rupert L. Andrus

Cucumbers
Onions
Flour
Milk or cream
Salt
Basil
Worcestershire sauce

Cook any amount of cucumbers and onions together in chicken stock to the point where it can be put through a sieve. Thicken with flour. At this point it may be frozen if desired. When ready to serve, add milk or cream, salt and any seasoning you'd like to. I add one or more herbs, generally basil and Worcestershire sauce. Serve hot or cold. A bouillon cube may be used instead of chicken stock.

ESSENCE OF TOMATO SOUP — Mrs. Benjamin H. Bristol

1 qt. can tomatoes
3 cans Campbell's bouillon
1 can water to rinse all cans
1 large onion, sliced
8 cloves
6 bay leaves
6 peppercorns
3 tsp. sugar
1 tsp. salt

Boil ingredients 20 minutes. Cool for awhile, then add white of an egg and the shell broken fine. Return to stove and simmer 20 minutes. Strain through a fine cloth and color red to suit the eye.

To jelly, add 1 heaping Tbsp. gelatin soaked in cold water and dissolved in hot soup.

PEA AND CARROT SOUP — Mabel L. Atwood

1 can peas
1 c. cooked carrots, sieved
3 c. water carrots were cooked in
2 slices onion
3 Tbsp. butter
3 Tbsp. flour
3 c. milk
1 1/2 tsp. salt
A bit of pepper

Simmer onion and peas 20 minutes and rub through a sieve. Cook butter and flour together and add to peas. Cook in double boiler with carrots until ready to serve. Add milk last.

ASHVILLE SALAD — Eva H. Thomas

1/2 lb. cream cheese
1 can tomato soup
2 Tbsp. gelatin
1/2 c. cold water
1/4 tsp. salt
1 green pepper, cut fine
1/2 c. celery, chopped

Dissolve cream cheese in tomato soup over hot water. Mix gelatin in cold water. When soft, add to tomato mixture. Then, add salt, pepper and chopped celery. Heat all ingredients until gelatin is dissolved. Cool in molds on ice and serve on lettuce with mayonnaise. Serves 6.

ASPARAGUS SALAD — Mrs. Robert Barton

1 can asparagus tips
1/4 lb. grated Cheddar cheese
Thick tomato slices

ASPARAGUS SALAD (Continued)

Chill asparagus tips. Then, arrange them on 2 or 3 tomato slices in a bell of lettuce. Sprinkle with grated cheese. Mix equal parts of mayonnaise and ketchup into a sauce with 1 Tbsp. vinegar and 1 tsp. sugar added. Pour over salad just before serving.

CRANBERRY AND ORANGE SALAD Mrs. Lewis C. Sallie

1 1/2 c. raw cranberries
1 orange put through food chopper
1 c. sugar
3 Tbsp. water
1 pkg. lemon gelatin
1 c. hot water

To cranberries and orange, add sugar and 3 Tbsp. water. Let stand 1 hour. Then, dissolve lemon gelatin in cup of hot water. Mix all together and chill until hard.

CRANBERRY-RING SALAD (WITH FISH)
Evelyn Thomas

1/2 c. cold water
1 env. plain gelatin
1 c. hot water
1/3 c. sugar
Lettuce, watercress
1/4 c. lemon juice
1 lb. can jellied cranberry sauce, cubed
1/2 c. chopped celery

Dissolve gelatin in cold water; add hot water, sugar, and lemon juice. Chill until slightly thickened. Fold in cranberry cubes and celery. Turn into ring mold that has been rinsed in cold water; chill until firm. Unmold onto greens. Serves 8.

Delicious Filled With Fish Salad:

1 c. flaked fish
1/2 c. celery, chopped
1 Tbsp. onion, minced
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. dry mustard
1/4 c. salad dressing

To the fish, add other ingredients and blend well. Pour into cranberry ring.

CRANBERRY SALAD Miss Dorothy C. Knight

1 qt. cranberries
1 pkg. cherry gelatin
1 Tbsp. plain gelatin
1 c. diced celery
1 c. chopped walnuts or pecans
2 c. sugar
3 c. water

CRANBERRY SALAD (Continued)

Cook cranberries and 2 c. water for 20 minutes. Add the sugar and cook for 5 minutes. Add the gelatin that has been soaked in 1 c. water. Add the cherry gelatin. Set aside to cool and then add the other ingredients. One half the recipe can be made, but the above serves 16.

FROZEN FRUIT SALAD

Doris Tillotson

2 3-oz. pkg. cream cheese
1 c. heavy cream, whipped
1/2 c. green cherries, quartered, maraschino
2 1/2 c. diced marshmallows, 24
1 c. mayonnaise
1/2 c. red maraschino cherries
1 No. 2 can crushed pineapple

Combine cheese and mayonnaise; blend until smooth. Fold in whipped cream, fruit and marshmallows. Pour into freezing tray. Serves 8 to 10.

SALAD DRESSING

Mrs. Lawrence L. Carpenter

Combine.....
1 c. sugar
3 tsp. paprika
1/4 tsp. salt
Dash pepper

Add.....
3/4 c. Mazola oil
1/2 c. vinegar
2 Tbsp. water
Few garlic ears

Beat several minutes with egg beater until well blended. Keeps well under refrigeration. Stir well before serving.

SPAGHETTI OR MACARONI SALAD

Mrs. Benjamin Bristol

Boil macaroni, drain and rinse in cold water. Marinate it for 2 hours or more in French dressing. Add to the salad in any desired quantity. Chopped green pepper, pimiento, chopped celery, grated onion, salt and paprika. Combine it with a generous amount of salad dressing or mayonnaise. Serve on lettuce leaves. Garnish with strips of pimiento.

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SPRING SALAD

2 pkg. lime gelatin
1 No. 2 can pears
1 pkg. cream cheese

For the first layer, use 1 pkg. gelatin and the contents of a can of pears, drained and cut in small pieces. Use the juice, as far as it will go, in making the gelatin. Let this stiffen before adding the second layer. Use the other pkg. of Jell-O for second layer and when it is partly congealed, whip in 1 pkg. Philadelphia cream cheese. Spread this evenly on the first layer and allow to harden. Serve in small squares on hearts of lettuce with a sweet salad dressing. This is very attractive for Spring Luncheons as it is two shades of green.

STRAWBERRY COTTAGE CHEESE MOLD - 6 Servings

Margaret Gilmore

1 env. unflavored gelatin
1/2 c. cold water
1-10-oz. pkg. frozen strawberries
1/2 c. diced celery
1 c. creamed cottage cheese, sieved
1/2 tsp. salt

Soften unflavored gelatin in cold water. Place over boiling water and stir until gelatin is dissolved. Add enough water to pkg. of frozen strawberries, thawed, to make 1 1/4 c. Stir in dissolved gelatin, celery, cottage cheese and salt. Turn into large, 3 c. mold, or 6 small molds. Chill until firm. Unmold and garnish as desired with lettuce or endive and mayonnaise or salad dressing.

TOMATO ASPIC

Mrs. Edward M. Caton, Jr.

1 Tbsp. gelatin
2 Tbsp. cold water
2 Tbsp. boiling water
1 can tomato soup, 10 oz.
1 can tomato juice, regular size
1 pkg. lemon gelatin
1/8 tsp. salt

Soak 1 Tbsp. gelatin in the 2 Tbsp. cold water. Dissolve this in 2 Tbsp. boiling water. Stir in tomato soup. Heat tomato juice and dissolve lemon gelatin in it. Combine 2 mixtures and add salt. Mold and chill.

VEGETABLE SALAD — Mrs. I. W. Reynolds

1 pkg. lemon gelatin
Chop fine: 1 c. celery
1 c. cabbage
1 green pepper
1/2 tsp. salt
1/2 tsp. mustard
2 Tbsp. vinegar
Paprika

Put in individual molds.

BOSTON BAKED BEANS — Mrs. Harold E. McKenzie

1 pkg. dried California pea beans
1/3 to 1/2 lb. fat salt pork
1/3 c. molasses, I use light
6 Tbsp. white sugar
1 tsp. dry mustard
2 tsp. salt
1/4 tsp. black pepper
1 small onion, if desired
About 2 c. hot water

Inspect the beans; wash; cover with cold water and soak overnight. In the morning, drain; cover with fresh water and parboil 15 minutes. Drain and rinse with cold water. Scald, scrape and score the pork. Mix sugar, molasses, salt, mustard, pepper and 1 c. boiling water. Place beans in bean pot and pour mixture over them. Bury onion in center of pot and place pork so that only the rind is exposed. Pour additional water over beans. Cover and bake in 250 deg. oven about 8 hours. Once every 2 hours look at beans and add water, if needed.

FINNISH CABBAGE ROLLS — Mrs. Clifton G. Roberts

Parboil 1 cabbage, whole, for 15 minutes
Cook 1 c. rice until tender
Saute 1 small onion in butter
Add 1 lb. hamburg, seasoned with salt and pepper

Cook until done. Mix meat and rice together. Break cabbage leaves apart. Put meat and rice mixture into individual leaves. Roll leaves around meat mixture and tie with toothpicks. Arrange on cookie sheet. Spread melted butter on top and bake 20 to 30 minutes until brown.

ESCALLOPED CORN — Mrs. Sallie H. Pettee

2 c. canned corn, cream style
1/2 c. cracker crumbs
1/2 tsp. salt
1 Tbsp. chopped sweet pepper
2 Tbsp. butter
1/2 c. hot milk

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ESCALLOPED CORN (Continued)

Mix corn, green pepper and 1/4 of the crumbs. Place in buttered baking dish. Add butter to hot milk and pour over. Cover with remaining crumbs. Dot with butter and bake until brown in medium oven. A little red pepper or pimiento is good also.

BAKED ONIONS — Mrs. Russell F. Carleton

18 white onions,
canned O & C onions may be used
4 Tbsp. sugar
1 tsp. dry mustard
1/2 tsp. salt
6 Tbsp. melted butter
1/4 tsp. paprika

1. Boil onions for 15 minutes; arrange in casserole.
2. Mix dry ingredients in bowl and add butter.
3. Pour over onions, paprika on top.
4. Bake 40 minutes in 400 degree oven.

POTATO CHEESE BAKE — Mrs. John L. Smith

3 large potatoes
4 small onions
1 Tbsp. flour
1/4 c. light cream
Grated cheese
10 slices bacon
1 tsp. salt
A dash of pepper
1 tsp. sage

Slice potatoes and onions. Line a 10x6x1 1/2-inch greased baking dish with potatoes. Sprinkle with flour mixed with salt, pepper and sage. Cover with layer of onions. Sprinkle grated cheese over top and pour on cream. Top with slices of bacon. Bake in a moderate oven, 350 degrees, 1 hour. Cover after 30 minutes, or when when bacon is crisp. Serves 4.

SAUCE FOR CABBAGE OR CAULIFLOWER
Mrs. Rolland D. Thompson

Make a plain cream sauce, medium thick and add 3 or 4 Tbsp. Roquefort or Bleu cheese. Pour over cooked cabbage or cauliflower. Can be used immediately or heated in casserole style for parties.

SQUASH SOUFFLE — Mrs. Russell F. Carleton

1 c. summer squash, cooked, mashed, drained
1 c. cheese sauce, very thick
Salt and pepper to taste
1 egg

SQUASH SOUFFLE (Continued)

1. Mix whole egg in cheese sauce or
2. Put yolk in sauce, beat white and fold in sauce.
3. Add squash, crumbs, butter on top.
4. Bake 30 minutes in 350 degree oven.

SPINACH SAVORY — Mrs. Leon E. Mandigo

2 c. cooked spinach
2 c. medium cream sauce
4 hard boiled eggs
Bread crumbs
1/2 c. grated or finely cut cheese

Add cheese to cream sauce after removing from the fire. Oil casserole. Put a layer of seasoned spinach, the eggs, cut in halves or smaller. Cover with cheese sauce. Repeat until all is used. Cover with bread crumbs, blended with margarine. Bake until brown in a moderate oven.

SWEET POTATO CASSEROLE — Mrs. William H. Lamb

1 large can sweet potatoes, sliced about 1/4-inch thick, or could use 4 large boiled sweet potatoes
4 firm, tart apples, peel, core, slice
1/2 c. brown sugar
3 Tbsp. butter or margarine
1/4 lb. marshmallows
Salt and pepper to taste

Butter baking dish and put in a layer of potatoes. Sprinkle with brown sugar and season with little salt and pepper. Add a layer of apples. Dot with butter or margarine. Repeat layers, ending with a layer of apples, dotted with butter or margarine. Cover top with marshmallows and bake in 325 deg. F. oven until heated through and marshmallows are light brown.

SCALLOPED TURNIP — Mrs. Clifton G. Roberts

Turnip
Salt
2 Tbsp. sugar
1 Tbsp. flour
1 egg, slightly beaten with 1/4 c. milk

Cut up turnip and cook until tender. Drain, mash and add salt, sugar, flour, egg and milk. Put in baking dish; dot with butter and bake 1/2 hour.

SWEET POTATO PUFF

1 pt. mashed, sweet potatoes
2 egg yolks
1 c. milk
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. nutmeg

Add the beaten egg yolks to the hot mashed potatoes, and beat in the other ingredients. Bake in a deep dish until brown.

Write Extra Recipes Here:

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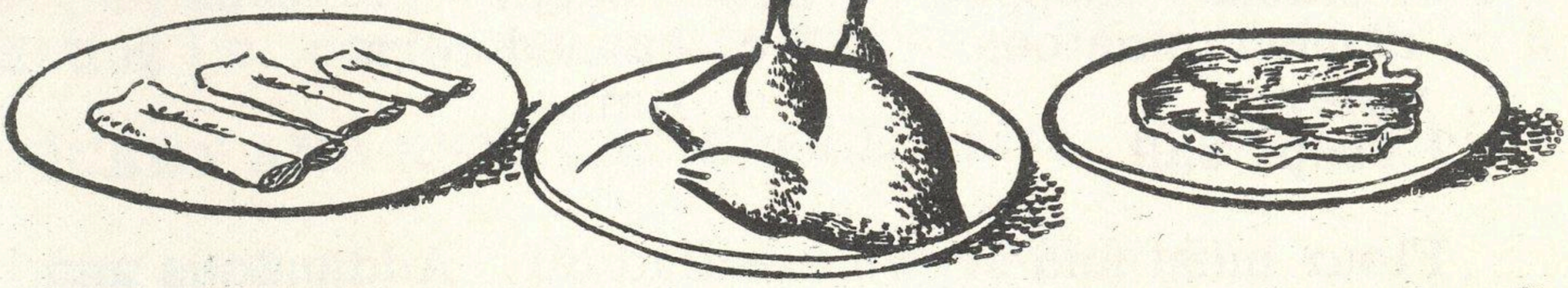
Meat, Fish, and Poultry



AMERICAN CHOP SUEY

Grace E. Lombardi

5 or 6 good sized onions
1 lb. ground beef
2 cans tomato soup
1 can water
2 c. cooked short-cut macaroni
Season to taste with pepper and salt

Slice onions and cook in small amount of fat until transparent. Put ground beef in and stir until half cooked. Add soup and water; cook for 15 minutes. Add cooked macaroni and serve.

BAR-B-Q-BURGERS

Evelyn Grigsby

1 lb. ground beef
2/3 c. chopped onion
2 Tbsp. fat
1/2 tsp. salt
1/8 tsp. pepper
1 can condensed chicken gumbo soup
1/4 c. water
1 Tbsp. catsup
1 Tbsp. prepared mustard

Hamburg rolls, cut in half

Cook meat and onion in hot fat until browned. Stir in remaining ingredients and simmer over low heat 30 minutes. Serves 8. Quick, easy to make and hearty, good for cook-outs.

BEEF LOAF

Helen Fuller

2 lb. chopped beef
1 egg
1 c. cracker crumbs
1 c. milk
1 small onion
Salt and a little pepper
Pinch sage or poultry dressing

BEEF LOAF (Continued)

Cut onion fine. Mix all ingredients thoroughly. Press into a baking pan. Put a strip or two of bacon over the top, if desired. Bake 1 hour in a hot oven.

BRUNSWICK STEW

Doris Tillotson

1 4 lb. chicken, cut
1/2 c. salad oil
1/2 c. onions, chopped
3 c. canned tomatoes
1 c. water
1 1/2 Tbsp. salt
1 Tbsp. Worcestershire sauce
1/4 tsp. cayenne pepper
2 tsp. sugar
3 c. canned corn
3 c. limas

Flour meat and brown in salad oil. Add onions and cook until they are clear. Add tomatoes, water and seasonings. Simmer until meat is tender. Bone chicken. Add vegetables. Yield: 8 servings.

CALIFORNIA CHICKEN PIE

Florence C. Bluemer

1 can tuna fish
2 carrots, diced
1 medium sized potato
1 small onion, chopped
1 c. green peas

Make a cream sauce of:
1 Tbsp. butter
Salt
Pepper
1 Tbsp. flour
1 c. milk

Boil carrots and potatoes in salted water until tender. Make pastry and line baking dish. Fill with alternate layers of vegetables and tuna fish mixed with cream sauce. Cover with crust, making vents in it for escape of steam. Bake at 450 degrees until brown.

SUNDAY NITE CHEESE DISH

Mabel M. Lienesch

6 1/4-inch slices dry bread
2 Tbsp. butter
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. paprika
2 eggs, slightly beaten
1 1/2 c. milk
1 tsp. Worcestershire sauce
2 c. grated cheese

Remove crusts from bread. Butter and line sides and bottom of shallow 1 1/2 qt. casserole with bread, cutting pieces to fit in. Mix salt, mustard, paprika, then add eggs and milk, Worcestershire sauce and cheese, stirring well. Pour mixture over bread; bake in moderate oven, 350 deg. for 30 minutes.

CHICKEN LOAF — Mrs. Lloyd M. Messenger

2 to 3 c. or 1 large can diced chicken
1 c. bread crumbs, toasted
2 tsp. chopped pimiento
1 tsp. salt
1/4 tsp. paprika
2 eggs, beaten
1 1/2 c. milk
2 tsp. melted butter

Mix all ingredients together and put into greased 8x8-inch pan. Bake at 350 deg. for 3/4 hour. Serve cut into squares, topped with mushroom sauce made by diluting 1 c. condensed mushroom soup with 1/2 c. water.

CHICKEN AND RICE CASSEROLE — Mrs. Frederick Lane

1 fryer, cut up
1/2 c. cooking oil
1 1/2 tsp. salt
1 c. rice, washed
1/3 c. minced onion
1 clove garlic
Tip of bay leaf
3 1/2 c. canned tomatoes

Fry chicken in oil. Put garlic and bay leaf in bottom of casserole. Put in chicken with oil. Sprinkle with salt, onion, rice. Pour over tomatoes. Bake, covered, at 350 degrees, 1 hour or longer. Serves 6 or 4 amply.

CHICKEN STEW — Mrs. Soloman D. Sprague

Cut up leftover chicken from roast. Add few stalks celery for flavor and 3 diced carrots with leftover gravy. You may have to add more water to gravy if not liquid enough. Cook 1/2 hour.

FINE-CUT CHOP SUEY OR CHOW MEIN — Mrs. C. D. Calderwood

1/4 c. butter or shortening
1 1/2 c., 3/4 lb., lean pork, veal or beef, cut in strips
1 c. onions, cut fine
1 tsp. salt
1/8 tsp. pepper
2 c. celery, cut fine
3/4 c. hot water
1 c. bean sprouts, drained
1/3 c. cold water,
2 Tbsp. Soy sauce,
1 tsp. sugar,
1/2 Tbsp. cornstarch, for flavoring and thickening

Melt butter or vegetable fat in hot skillet. Add meat. Stir and sear quickly, without browning or burning. Add onions and fry for 15 minutes. Add celery, salt, pepper and hot water. Cover and cook for 15 minutes. Add bean

FINE-CUT CHOP SUEY OR CHOW MEIN (Continued)

sprouts, mix thoroughly and heat to boiling point. Combine and add flavoring and thickening ingredients. Stir lightly and cook 5 minutes. Serve piping hot with noodles for Chow Mein or cooked rice for Chop Suey. Flavor individual dishes to taste with Soy sauce.

Note: Add 1 Tbsp. brown sauce if Chop Suey is desired.

CRABMEAT AND MUSHROOM CASSEROLE — Dot Vannah

Saute in butter 1/4 onion, 1/2 green pepper and 1/2 c. mushrooms, or more, diced. Add 1 c. thick cream sauce, seasoned with salt, pepper, dash paprika and 1 tsp. Worcestershire sauce. Add 1 medium can crabmeat. Put in buttered casserole and sprinkle lightly with grated cheese, paprika and dots of butter. Bake in hot oven, 15 minutes. Serve on toast triangles. I double this for 6 people.

HUNGARIAN GOULASH - GERMAN STYLE

Elizabeth Erler

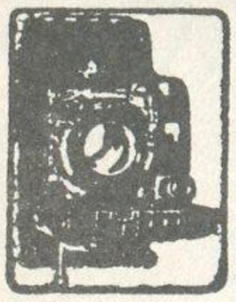
2 lb. stew meat
4 pork chops
1 big onion
Salt and pepper, season to flavor

1. Cut up onions and fry golden brown in a big pot.
2. Cut stewmeat in squares, and also the pork chops.
3. Brown meat thoroughly.
4. Add first 1 c. hot water, then another cup of hot water to get a nice gravy.
5. Let it simmer for 2 hours.
6. Then, add 1 big tsp. mustard.
7. Whoever prefers more gravy, add more hot water.
8. Thicken gravy by adding 1 Tbsp. flour.

It makes 8 helpings.

HAMBURG CORN CASSEROLE — Janet Strack

Brown 1/2 to 1 lb. hamburg with onion in frying pan. Drain off fat and put in greased casserole dish. On top of this spread 1 can cream style corn. Pile fluffy mashed potatoes on top of this and bake in hot oven until potatoes are lightly browned. Broiler may be used, if desired.



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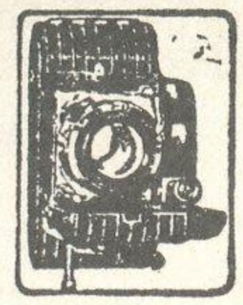

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HAM LOAF — Mrs. Phelphs K. Tracy

2/3 lb. ground ham
1 1/3 lb. ground pork
1 c. dry bread crumbs
1/4 tsp. pepper
2 eggs, beaten
1 c. milk

Combine meats, crumbs, pepper, eggs and milk. Mix thoroughly. Form in loaf in 4 1/2x8 1/2-inch loaf pan. Bake in moderate oven, 350 degrees, 1 hour. Serve with Horseradish Sauce. Serves 6 to 8.

Horseradish Sauce: Fold 3 Tbsp. well drained horseradish into 1/2 c. heavy cream, whipped. Season with 1/2 tsp. salt.

UPSIDE DOWN HAM LOAF — Mrs. David K. Bragg

In a loaf pan melt ..... 3 Tbsp. butter
Add ..... 5 Tbsp. brown sugar and stir until dissolved
Add ..... 3 slices pineapple and saute for 5 minutes or until slightly brown
Mix together ..... 1 lb. lean ham, ground
1/2 lb. fresh lean pork, ground, can be omitted
1/2 c. bread crumbs
1/4 tsp. pepper
2 eggs, beaten
1/4 c. milk

Spread this mixture over the pineapple in the pan and press down firmly. Bake in a 375 degree oven for about 50 minutes. Turn out on a hot platter with pineapple slices on the top.

MEAT AND VEGETABLE CASSEROLE — Anne Harnden

2 lb. bottom round steak
1 large can tomatoes
3-4 carrots
1 qt. gravy
4-6 potatoes
3-4 onions

Put a large piece butter or oleo in a frying pan. Brown meat on both sides. Put in bottom of large casserole dish. Peel onions, cut in 1/2 and put on top of the meat. Peel carrots and place on top of the onions. Pour tomatoes over the carrots. Make gravy from fat in the

MEAT AND VEGETABLE CASSEROLE (Continued)

frying pan. Pour over all ingredients in the casserole dish. Bake 1 hour and then add the potatoes to cook 1 hour more. Bake at 300 degrees F.

MEAT BALLS

Helen Fuller

1 lb. chuck steak, ground
1 egg, beaten
2 peeled cloves garlic, minced
1 Tbsp. minced parsley
1 tsp. salt
1/2 tsp. pepper
1 c. soft bread crumbs
1/2 c. grated processed American cheese
2 Tbsp. fat

Combine all ingredients except fat. Shape into 8 balls, 2-inch in diameter. Brown quickly in hot fat. Then, add with drippings to Neapolitan Sauce 1/2 hour before sauce is done, and continue cooking, uncovered, 1/2 hour. Arrange on spaghetti.

NEAPOLITAN SPAGHETTI SAUCE

Helen Fuller

1/4 c. minced onion
2 peeled cloves garlic, minced
1/4 c. fat
1 6-oz. can tomato paste
1 No. 2 1/2 can tomatoes, 3 1/2 c.
3 c. hot water
3 1/2 tsp. salt
Speck pepper
1/4 tsp. powdered cloves
1 tsp. powdered sage
1 1/2 8 or 9-oz. pkg. thin spaghetti
Grated American or Parmesan cheese
1 bay leaf

Saute onion and garlic in hot oil in kettle until golden brown. Then, add remaining ingredients, except the spaghetti and cheese. Simmer 1 hour, uncovered, stirring frequently. Add meat balls and continue cooking for 1/2 hour, uncovered. Cook spaghetti; drain. Arrange layer of spaghetti on chop plate. Top with generous layer of sauce; sprinkle with cheese. Add more spaghetti; cover with sauce and cheese. Top with meat balls. Serves 6.

ONE DISH MEAL

Mabel Williams

Cook potatoes, 2 c.
1 c. carrots
1/2 c. celery
1/2 c. onions

Place in baking dish with 1 lb. hamburg on top and season with salt and pepper and pour over 1 can tomato soup and 1 can water from cooked vegetables and bake about 45 minutes.

FRICASSEE OF OYSTERS — Mrs. Irving W. Reynolds

Suitable for Chafing Dish

1 qt. oysters
1 qt. chicken broth
1 glass white wine
2 blades mace
Butter, piece size of egg
1 1/2 Tbsp. flour
5 egg yolks
1 saltspoonn pepper and salt
1 Tbsp. parsley

Heat to boiling point, then drain. Into another saucepan put a piece of butter size of an egg, 1 1/2 Tbsp. flour. Stir 5 minutes, then add the strained liquid slowly. Add yolks 5 eggs, 1 saltspoon of pepper and salt, 1 Tbsp. parsley. Heat the oysters in this without boiling. Serve on delicately toasted bread or crackers.

CHARLESTON OYSTERS — Marjorie W. Sallie

1 pt. oysters
1 c. rich cream sauce
12 to 18 Ritz crackers, crumbled fine
1/2 tsp. salt
1 or 2 eggs, beaten
2 Tbsp. sherry

Add everything except crackers to the cream sauce. Cover bottom of shallow casserole with crumbled crackers. Pour in mixture of sauce and oysters; cover with more crumbs and dot with butter. Bake in hot oven until crumbs look pretty and brown.

PAPRIKA CREAM SCHNITZEL — Mrs. Gordon Wheeler

1 1/2 lb. veal steak
4 slices bacon, cut fine
2 Tbsp. chopped onion
1 tsp. paprika
1 c. sour cream
1/2 c. tomato sauce
1/2 tsp. salt

Fry bacon, add veal which has been cut into 4 portions. Brown well. Add onion and seasonings; saute for 5 minutes. Slowly combine sour cream and tomato sauce. Stir into meat mixture; cover pan; cook for 20 minutes. Serves 4.

POT ROAST — Mrs. Alfreda Peterson

4-5 lb. chuck
2 onions
1 bunch carrots

Brown meat well on all sides; add sliced onions, sliced carrots, salt, pepper, garlic salt and enough water to cover bottom of pan. Cook slowly 1/2 hour. Turn meat and cook slowly about 1 1/2 hours.

Gravy: Add 1 Tbsp. flour to a little water; blend until smooth; add about 1/2 c. water. Remove meat from pan and add flour mixture. Leave onions and carrots in gravy.

PORK CHOPS SUPREME — Louise Caton

4 pork chops
1/2 c. rice
1 can tomatoes
Seasoning

Put pork chops in shallow pan or dish, salt and pepper. Pour tomatoes over and add rice. Bake 3/4 hour at 375 degrees.

SALMON AND CHEESE CASSEROLE — Doris Wetherbee

1 c. milk, scalded
2 Tbsp. butter
2 c. soft bread crumbs
1 c. grated Parmesan cheese
1 lb. can, 2 c., salmon, flaked
Juice from canned salmon
2 eggs, well beaten

Melt butter in scalded milk. Add to bread crumbs. Let stand 2 or 3 minutes. Add cheese, flaked salmon and juice and lastly the well beaten eggs. Mix lightly until blended. Turn into well greased 8-inch casserole. Bake in moderate oven, 350 degrees about 45 minutes. Serves 5.

SAUERBRATEN — Floss Clark

Thick piece bottom round, 2-3 lb.
1 c. water
1 c. vinegar
2 Tbsp. beef drippings
1 Tbsp. salt
2 bay leaves
6 peppercorns
2 Tbsp. brown sugar
6 gingersnaps
6 small onions
1/2 c. flour

Place thick piece of bottom of round in a large bowl. Pour over meat, 1 c. water and 1 c. vinegar or enough to

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cover meat. Let stand 2 days, turning it once in a while. Take meat out of liquid to drain. In a Dutch oven or pot-roasting pan, heat 2 Tbsp. beef drippings, place meat in hot fat and brown all over like you would for a pot roast.

When meat is well browned, gradually add all of the liquid meat has been soaked in. Then, add 1 Tbsp. salt, 2 bay leaves, 6 peppercorns, 2 Tbsp. brown sugar. Let simmer for 2 hours, then add 6 ginger-snaps, 6 small onions, 6 prunes; let simmer until meat and onions are done. To thicken gravy, brown 1/2 c. flour and add a little cold water to browned flour and add to meat and gravy. Cook 5 minutes more. This should be a sweet sour, not too sour. Serve with applesauce.

FOR BARBECUES - SHISH KEBOB Mrs. Emmons Bryant

Have a leg of lamb boned and cut into inch squares. Prepare a marinade as follows:

Oil
3 lemons, quartered
3 limes, halved
6 garlic cloves, cut in half
Fresh dill
Parsley
Salt and pepper

Marinate the lamb in this for 24 hours, turning occasionally. Place a plate on top of the mixture with a weight of some kind to press down on the meat.

When ready to cook, skewer the meat with tomato sections, onions, mushrooms, eggplant sections, with skin, small boiled potatoes, green pepper strips, etc., any or all.

Cook on grill until meat is brown on outside, not burned. This is excellent served with a rice pilaff made from the lamb bone stock, rice and some tomatos or mushrooms.

SHRIMP REMOULADE Loraine C. Miller

Fresh shrimp boiled and chilled. Serve with following sauce:

6 Tbsp. olive oil
2 Tbsp. vinegar
1 Tbsp. paprika
1/2 tsp. pepper
4 tsp. Creole mustard
Little horseradish

SHRIMP REMOULADE (Continued)

1 celery heart, chopped
Little chopped parsley
1/2 white onion, chopped
Salt well; mix and chill

Pour over shrimp and lettuce just before serving.

SHRIMP CURRY

Ruth Drayton

2 Tbsp. butter or margarine
1 1/2 c. finely chopped, pared tart apples
2 tsp. curry powder
2 Tbsp. enriched flour
2 c. milk
1 tsp. salt
2 c. cleaned, canned or cooked shrimp, 1 lb. in shell
3 c. hot, cooked rice
Paprika

Melt butter; add apples and simmer 5 minutes. Mix curry powder and flour; stir into apples. Slowly add milk; cook and stir until mixture thickens. Add salt. Add shrimp and heat through. Serve bordered with fluffy hot rice. Sprinkle shrimp with paprika. Makes 4 to 6 servings.

SHRIMP SURPRISE

Mrs. Robert Barton

2 lb. shrimp
6 hard cooked eggs
2 cans chopped mushrooms
1/2 lb. Cheddar cheese
Bread crumbs
2 c. medium white sauce

Cook shrimp and clean. Prepare medium white sauce. Melt cheese into sauce. Add shrimp and drained mushrooms to mixture. Into casserole, put layer of shrimp mixture, then layer of chopped hard cooked eggs. Top with bread crumbs which have been sauted in butter. Bake at 350 degree oven for 1/2 hour or until sauce begins to bubble up through crumb topping. Serves 8.

SMOTHERED STEAK

Lida P. Lacey

Mix together:

1 lb. ground steak
1/2 c. crumbs
1/2 tsp. salt
Pepper
1/2 tsp. sage
1/4 tsp. celery salt
1 egg
1/2 c. milk

Form into patties and fry in pan with 2 Tbsp. butter or

margarine until browned on both sides. Add 1 can of cream of mushroom soup, 1/2 c. water and 1 Tbsp. Worcestershire sauce. Cover tightly. Bring to a boil and then simmer for 30 minutes.

TEXAS HASH

Ada M. White

2 large onions, sliced
2 green peppers, cut fine
3 Tbsp. Spry, shortening
1 lb. hamburg
2 c. canned tomatoes
2 tsp. sugar, more if desired
1/2 c. uncooked rice
1 tsp. chili powder
1 tsp. salt
1/4 tsp. pepper

Cook onions and green peppers slowly in shortening until onions are yellow. Add hamburg and saute until the mixture falls apart. Add tomatoes, rice and seasonings. Arrange in large casserole; cover and bake in moderately hot oven, 375 deg. F., 45 minutes, or until done. Serves 8.

TUNA FISH SOUFFLE

Norma Holt

1 small can tuna fish or equal amount in chopped meat
1 c. evaporated milk or top milk
3 eggs

Combine beat yolks with meat or fish, fold in stiffly beaten whites. Bake in individual ramekins in a pan of water 15 minutes at 325 degrees.

TUNA FISH PIE WITH CHEESE ROLL CRUST

Dorothy Fuller

1/2 c. sliced green pepper
2 slices onion
3 Tbsp. butter
6 Tbsp. flour
1/2 tsp. salt
3 c. milk
1 large can tuna
1 Tbsp. lemon juice

Melt butter; add green pepper and onion. Cook until soft. Add flour and salt. Add milk, stirring until smooth and thick. Cook 2 minutes. Add tuna and lemon juice. Pour into large baking dish and cover with Cheese Rolls.

Cheese Rolls:

1 1/2 c. flour
3 tsp. baking powder

TUNA FISH PIE WITH CHEESE ROLL CRUST (Continued)

1/2 tsp. salt
Few grains paprika
3 Tbsp. shortening
1/2 c. milk
3/4 c. grated cheese
2 pimientos, chopped

Sift first 4 ingredients, cut in shortening. Mix thoroughly. Add liquid to make soft dough. Toss lightly on floured board to about 8x12-inch. Sprinkle with cheese and pimiento. Roll like jelly roll and cut in slices. Lay on top of creamed mixture. Bake approximately 30 minutes in a 450 degree oven.

TUNA TETRAZZINI — Alice Tarment

1/2 8-oz. pkg. spaghetti
2 6-oz. cans flaked tuna
1/4 c. chopped green pepper
1 small onion
1/2 c. water
1 can cream of mushroom soup

Bake in moderate oven, 325 degrees, 1 hour. 6 servings.

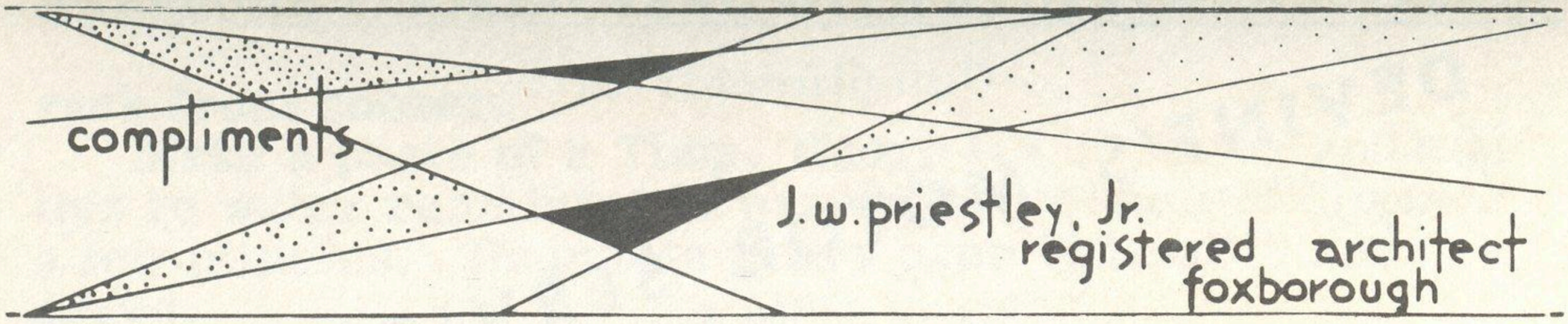
PRESSURE COOKED VEAL WITH STUFFING — E. Lamb

Will need about 2 lb. veal steak, sliced into thin pieces about 3x5-inch.

Stuffing:

Melt..... 1/4 c. butter or margarine in frying pan
Add..... 1/4 c. diced onion
Saute until onion is slightly yellowed.
Add..... 4 c. bread cubes
1 tsp. poultry seasoning
1/2 tsp. salt
1/4 tsp. pepper
1 Tbsp. Worcestershire sauce

Toss lightly until well mixed. Lightly brown veal slices in bottom of pressure cooker, using 2 Tbsp. fat. Remove slices of veal from cooker and spread with stuffing. Roll up like a jelly roll and tie with string or fasten with skewers. Add 1 c. water to pressure pan. Place rack in bottom of pan. Put veal rolls on rack. Cook at 10 lb. pressure for 20 minutes. Reduce pressure instantly. Place veal rolls on platter; cover to keep hot. Remove



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PRESSURE COOKED VEAL WITH STUFFING (Continued)

rack from cooker.

Make a paste of 2 Tbsp. flour, 1/4 c. water and add this to water remaining in pressure cooker and simmer a few minutes. Pour this gravy over veal rolls and serve.

WIENERSCHNITZEL OR ROULADS — Elizabeth Erler

2 lb. top round steak
2 big onions
1/4 lb. bacon
Mustard
Salt and pepper to taste

The steak must be long and thin; about 1/4-inch thick. First place the steak on the table on a board. Then, spread with mustard. Cut up onions fine and place a tsp. onions and tsp. sliced bacon on each piece of steak. Season to taste with salt and pepper. Roll up steak and put toothpicks in it to keep it from opening. Fry them in hot fat. Brown them all around.

Leave them in frying pan, and add 1 c. hot water or more to make as much gravy as you want. It makes 8 or more helpings. Steam it slowly for 2 hours.

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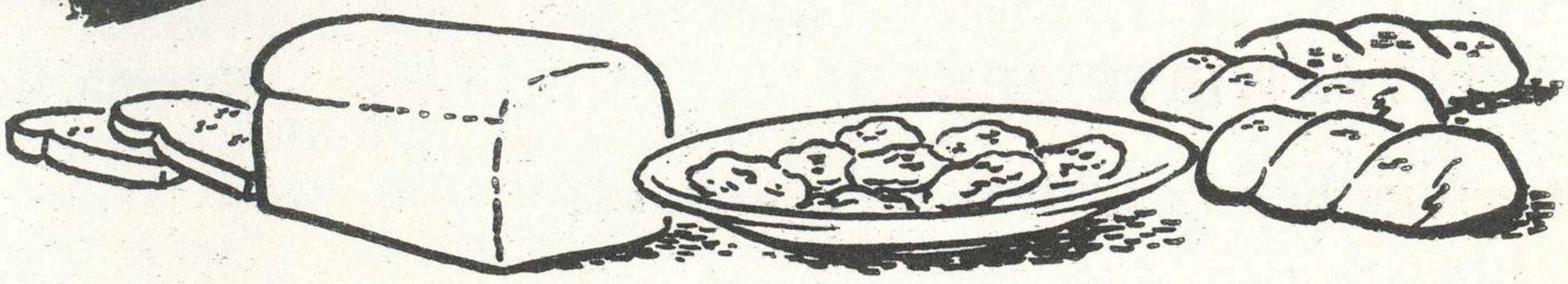
Bread, Rolls, and Cookies



BANANA BREAD

Mrs. Everett Lucas

1 c. sugar
1/2 c. butter
2 eggs; beat light
1 1/2 Tbsp. sour milk
1 tsp. lemon
1/4 tsp. salt
3 large bananas
2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1 c. nuts

Cream sugar and butter. Add eggs and bananas. Sift dry ingredients. Add alternately with milk. Bake in moderate oven 45 minutes.

BLUEBERRY ROLL

Jean Jowett

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 Tbsp. sugar and
1/2 c. sugar
5 Tbsp. shortening
1 egg
1/4 c. milk
1 1/2 c. blueberries

Sift flour, baking powder, salt and sugar in bowl. Cut in shortening until looks like cornmeal. Use fork to beat egg in milk and add to flour; stir in well. Roll out on board after kneading, then cover with blueberries. Sprinkle the 1/2 c. sugar over, then roll up and place in greased shallow pan. Cut in slices while hot.

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BAKED BROWN BREAD — Mrs. Richard Kimball

2 c. graham flour
2 c. white flour
1 tsp. soda
1 tsp. salt
1/4 c. sugar
1 c. molasses
1 c. milk
1/4 c. cold water
1 c. raisins

Cook in bread pan. Bake 1 1/2 hours in 325 degree oven. Makes 1 large loaf or 2 small loaves.

2 LOAVES WHITE BREAD — Norma Holt

Mix together in a large mixing bowl:

2 1/4 c. lukewarm milk, water or potato water
2 Tbsp. sugar
1 Tbsp. salt
2 Tbsp. soft shortening

Crumble into mixture:

1 cake compressed yeast

Stir until yeast is thoroughly dissolved. Mix in with spoon, then hand:

7 to 7 1/4 c. sifted flour, in 2 or more additions, amount necessary to make dough easy to handle.

Knead until smooth. Allow to rise until double in bulk in greased bowl. Cover with damp cloth or tight cover. Let rise 1 1/2 to 2 hours in warm place. Punch down; cover and let rise again until double in bulk, 1/2 hour. Divide dough into 2 parts. Roll with rolling pin until all air is out, then roll up like jelly roll, turn under ends, place in greased loaf pans and allow to rise until double in bulk. Bake 25 or 30 minutes in 425 degree oven. If browner, crustier load is desired, bake 5 or 10 minutes longer.

1 loaf raisin bread

Take half of above mixture before adding flour and add 1/2 tsp. cinnamon, 2 Tbsp. sugar, 1/2 c. each raisins and cut up candied fruit and 1 unbeaten egg. Beat well. Add 3 to 3 1/2 c. flour and proceed as for white bread. Before baking sprinkle sugar and cinnamon over top of loaf. Bake at 350 deg. for 35 to 40 minutes.

CINNAMON BUNS

Dorothy Potter

Foundation Sweet Dough:

2 yeast cakes
1 Tbsp. sugar
1 c. lukewarm water
1 c. milk
6 Tbsp. shortening
1/2 c. sugar
1 tsp. salt
7 c. flour, sifted
3 eggs, beaten

Dissolve yeast and 1 Tbsp. sugar in lukewarm water. Scald milk, add shortening, sugar and salt; cool to lukewarm. Add 2 c. flour to make a batter. Add yeast and beaten eggs; beat well. Add remaining flour to make a soft dough. Knead lightly and place in greased bowl. Cover and set in warm place and let rise until double in bulk, about 2 hour. Punch down and divide into 2 parts. Roll out into oblong pieces 1/4-inch thick. Brush with melted butter and sprinkle with brown sugar, cinnamon and raisins, which is:

6 Tbsp. butter
1 1/2 c. brown sugar
1 Tbsp. cinnamon
1 c. raisins

Roll up as for jelly roll and cut in 1-inch slices. Place cut side up, about 1-inch apart in large shallow, greased baking pan. Cover and let rise in warm place until light, about 1 hour. Bake in hot oven, 425 degrees about 20 minutes. Ice tops with plain icing while still warm if you wish.

CALIFORNIA NUT LOAF

Mrs. Lida Lacey

2 c. sifted all purpose flour
1/2 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
2 Tbsp. melted shortening or salad oil
1/2 c. chopped candied orange peel
2 3/4 c. chopped nuts
1 egg, beaten
1 c. milk

Sift dry ingredients together into mixing bowl. Add orange peel and nuts; mix. Combine egg and milk. Add to dry ingredients, stirring until blended. Add shortening and blend. Pour into greased 9 1/2x5 1/4x2 3/4-inch loaf pan. Bake in oven, 350 deg. F. for 1 hour. Makes 1 loaf. Serve hot or cold.

COFFEE CAKE

Mrs. Frank W. Davis

1 c. sugar
1 1/3 c. flour
2 tsp. baking powder
1/4 c. shortening
1 egg
1/2 c. milk
1 tsp. vanilla
Salt

Sift on top a little sugar and cinnamon mixture. 350 degrees F. oven.

CORNBREAD

Barbara Beggs

Sift together ..... 1/2 c. cornmeal
1 1/2 c. flour
1/2 c. sugar
4 tsp. baking powder
1 tsp. salt

Add ..... 1 c. milk
1 egg, beaten
2 Tbsp. melted butter

Bake 20 to 30 minutes at 375 degrees.

CREAM SCONES

Ruth L. Boost

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
4 Tbsp. sugar
6 Tbsp. shortening
2 eggs
1/2 c. evaporated milk or light cream

1. Sift 2 Tbsp. sugar and the other dry ingredients; add shortening and cut in.
2. Beat eggs slightly; add milk or cream, and pour into flour mixture, reserving 2 tsp. egg mixture.
3. Knead about 1/2 minute, then roll into rectangle 7x14-inch. Brush with reserved egg mixture and sprinkle evenly with remaining sugar.
4. Cut into 3 1/2-inch squares, then in half diagonally and place on ungreased cookie sheet.
5. Bake at 450 deg., hot oven, about 8-10 minutes. Serve hot. Delicious with jam and coffee.

CRANBERRY BREAD

Mrs. W. W. Frymoyer

Grated rind 1 orange
Juice 1 orange, put in cup
Add: 2 Tbsp. melted butter; fill with boiling water to make 3/4 c.
Add: 1 egg; beat. Add
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 tsp. soda
1 c. sugar
Add 1 c. chopped nuts

CRANBERRY BREAD (Continued)

Add dry ingredients.
2 c. bread flour
1 c. raw cranberries, cut in half

Sift together dry ingredients. Bake at 325 deg. F. for 1 hour or as long as necessary.

DATE AND NUT BREAD

Frances Gault

1 c. chopped dates
1 c. boiling water

Boil until tender; when cool mix with the rest.

1 tsp. soda
1/2 c. sugar
1 1/2 c. flour
1 Tbsp. melted butter
1 egg
3/4 c. nut meats, chopped

Bake 1 hour in a slow oven, 250 to 300 degrees. 1 loaf.

MOLASSES BRAN MUFFINS

Ruth L. Roost

1 c. All-Bran
3/4 c. milk
1 c. flour, sifted
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. molasses
1 egg
2 Tbsp. soft shortening
1/2 c. raisins

1. Combine All-Bran and milk in mixing bowl.
2. Sift dry ingredients into same bowl.
3. Add molasses, egg, shortening and raisins; stir only until combined.
4. Fill greased muffin tins 2/3 full.
5. Bake at 400 deg. F., 20-25 minutes.

This is an easy, nutritious quick bread, using only one bowl for mixing.

DELICIOUS MUFFINS

Mrs. Lester M. Davis

4 Tbsp. sugar
4 Tbsp. melted butter
1 egg, slightly beaten
1 3/4 c. flour
4 tsp. baking powder
3/4 c. milk
Salt

Bake in 425 degree oven, 20 to 30 minutes. Makes 8 large muffins.

OATMEAL MUFFINS

Mrs. George E. McPherson

1 c. quick cooking oats
1 c. sour milk
1 egg
1/2 c. brown sugar
1/2 c. melted shortening
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda

Soak oatmeal in sour milk for 1 hour. Add egg and beat well. Add sugar and mix. Add melted and cooled shortening and mix. Add flour sifted with salt, baking powder and soda. Bake in greased muffin tins in hot oven, 400 deg. for 15 to 20 minutes. Makes 1 dozen muffins.

NUT BREAD

Alma Nudd

3 c. enriched all purpose flour
1 c. sugar
1 1/2 tsp. salt
4 tsp. baking powder
1/4 c. shortening
1 egg
1 1/4 c. milk
1 c. nut meats, coarse

Preheat oven to 350 degrees. Baking time:65-70 minutes.

Sift flour, salt, sugar and baking powder into large mixing bowl. Add shortening and mix with fork, or pastry blender, until ingredients have appearance of coarse cornmeal. Add milk and slightly beaten egg. Let stand 20 minutes. Bake in preheated oven. When baked, turn on rack to cool. Preheat oven to 350 degrees

PANCAKES

Mrs. Rupert L. Andrus

2 eggs
2 c. milk
2 c. flour
2 Tbsp. sugar
1 Tbsp. baking powder
1 Tbsp. oil
1 tsp. vanilla
1/2 tsp. salt

Beat eggs; add milk, sugar, oil and vanilla; beat again. Gradually add sifted flour, baking powder and salt. Frozen or fresh fruit can be added, if desired. Bake on hot griddle, turning only once. This recipe may be halved easily. Serve with jam or maple syrup. Regular Sunday breakfast at the Andruses.

SWEDISH PANCAKES — Mrs. Alfreda Peterson

4 eggs
1 Tbsp. sugar
2 c. milk
2 c. flour, approximately

Beat eggs until light; add sugar, milk and flour alternately until a smooth, thin batter is formed. Cook in butter or oil. Delicious served with butter, syrup or jelly.

LUCKY SEVEN ROLLS — Evelyn Grigsby

3/4 c. milk, scalded
1/4 c. sugar
3 Tbsp. shortening
1 tsp. salt
1 cake or pkg. yeast
1/4 c. lukewarm water
1 egg, slightly beaten
3 1/2 c. all purpose flour

1. Put shortening, sugar and salt into dish of scalded milk; cool.
2. Add beaten egg to first mixture.
3. Soften yeast in the lukewarm water and add to above mixture.
4. Add about half of flour to liquid mixture and beat thoroughly.
5. Add remaining flour; mix well.
6. Knead on lightly floured board until smooth and elastic, about 5 minutes.
7. Place in greased bowl; cover and let rise until double in bulk, about an hour.
8. Punch down, shape as desired and cover. Let rise until double in bulk, bake in hot oven. Wide variety of rolls and twists may be made from this basic recipe.
9. Bake 20 minutes at 425 degrees.

WHITE NUT LOAF — Mrs. Irving Dudley

3/4 c. sugar
2 Tbsp. soft shortening
1 egg
1 1/2 c. milk
3 c. flour, sifted
3 1/2 tsp. baking powder
1 tsp. salt
3/4 c. chopped nuts

Grease loaf pan 9x5x2 1/2-inch. Mix sugar, shortening and egg. Stir in milk. Sift together flour, baking powder, salt and stir in. Add nuts. Pour in pan and let stand 20 minutes. Place in oven, 350 degrees for 60 to 70 minutes. This loaf is better if baked a day ahead as it is more flavorful and slices easier.

BROWNIES — Mrs. James Cochrane

3/4 c. sifted flour
1/2 tsp. baking powder
1/3 c. shortening
1/2 c. chopped walnuts
2 sq. chocolate, melted
1 c. sugar
2 eggs, well beaten
1 tsp. vanilla

Sift flour once, measure, add baking powder and dash of salt and sift again. Add shortening to chocolate and mix well. Add sugar gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Add flour and mix well. Add nuts and vanilla. Bake in a greased pan, 8x8x2-inch in moderate oven, 350 degrees, for 35 minutes.

CALLA LILLIES — Delphine Saparoff

4 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
Vanilla

Beat eggs; beat sugar in, then flour, then baking powder. Drop by Tbsp. on greased baking sheet and bake 10 minutes in 400 deg. oven. Remove and roll. Fill with jelly and top with whipped cream.

CARAMEL SQUARES — Eva H. Thomas

1/2 c. sugar
1/2 c. butter
2 egg yolks
1 1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla

Spread mixture in 8-inch pan, greased. Beat 2 egg whites stiff. Add 1 c. brown sugar and chopped walnuts. Beat together and spread on first mixture. Bake in moderate oven, 20 or 25 minutes.

FILLED COOKIES — Betty Hanna

1 c. sugar
1/2 c. shortening
1 egg
1 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. vanilla
3 1/2 c. flour
1/2 c. milk

Filling:

1 c. chopped raisins
1 c. sugar
1/4 c. water
Flour to thicken

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Make cookie dough, roll out thin and cut into rounds. Put a tsp. of filling on each round and press a top on each.

CHOCOLATE PEPPERMINT COOKIES — May Sherwin

1/2 c. shortening
1 c. sugar
1 egg
1 sq. chocolate, melted
1 1/2 c. all purpose flour
1 tsp. baking powder
1/2 tsp. salt
1/3 c. milk
1/4 tsp. peppermint

Cream shortening and sugar; add egg; beat and add melted chocolate. Sift dry ingredients and add alternately with milk; add flavoring. Drop from tsp. on greased cookie sheet. Bake in 350 degree oven 12 minutes. Makes 36 cookies.

CHOCOLATE CHIP BARS — Doris Wetherbee

Mix together thoroughly.. 1/3 c. soft shortening
1 1/4 c. brown sugar, packed in cup
2 eggs

Sift together; stir in..... 1 1/4 c. flour
1 1/4 tsp. baking powder
1/4 tsp. salt

Stir in..... 1/2 c. coarsely broken nuts
1/2 c. semi-sweet chocolate pieces

Spread into greased square pan 9x9x2-inch. Bake 30 to 35 minutes in moderate, 350 degree, oven. When almost cool, cut into 16 bars.

DATE BARS — Marian Brunell

To..... 1 egg, beaten light
Add..... 1 c. sugar
Beat; add..... 1 c. dates, chopped
1/2 c. nuts, chopped
Mix and sift..... 1/2 tsp. baking powder
With..... 1 c. flour
Add, alternating with..... 1/2 c. milk

Bake in moderate oven about 25 minutes; let cool partially; cut; roll in powdered sugar.

DATE AND NUT BARS — Mrs. Arthur Ellis

Pour 1/3 c. boiling water on 2 c. chopped dates and let stand.

Cream together..... 1 c. sugar
1/2 c. Crisco and butter, combined
3/4 tsp. salt
1/8 tsp. cinnamon
1/8 tsp. nutmeg
Add..... 2 unbeaten eggs; beat until smooth
Add..... Water and dates
Add..... 1 c. flour,
1/4 tsp. soda,
sifted together
1/2 c. 1/2 c. chopped nuts

Pour mixture in pan approximately 14x9-inch and bake 30 minutes at 350 deg. Allow to cool in pan, cut in bars and roll in powdered sugar.

DATE LAYER BARS — Eleanor Tracy

1/2 c. shortening
1 c. brown sugar
1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 3/4 c. quick cooking oatmeal

Thoroughly cream shortening and sugar; add sifted dry ingredients and oatmeal. Mix until crumbly. Firmly pat 1/2 the mixture in waxed paper lined, 9x13-inch pan. Spread with date filling. Add remaining crumbs and pat smooth. Bake in moderate oven, 350 degrees, 30 minutes. Cut in bars or squares. Makes 20.

Date Filling: Cook 1 lb. dates, pitted and cut, with 1 c. sugar and 1 c. water to the consistency of jam.

FRUIT COOKIES — Caroline M. Waterhouse

1. 1/2 c. sugar, 1/4 granulated, 1/4 golden brown
1/2 c. shortening; blend
Add 1 egg, beaten whole

2. 1/2 c. raisins, seeded or seedless 1/2 of each if preferred.
1/4 c. Dromedary fruits and peels

FRUIT COOKIES (Continued)

2. A few chopped nuts may be added to plain mixture for variety.

3. Mix together:

1 1/4 c. flour
1 tsp. baking powder
1/2 tsp. salt

Mix 1, 2 and 3 until well blended. Lastly add 1 tsp. flavoring extract, 1 or 2 Tbsp. milk so mixture will spread easily on cookie sheet. Oven, 375 degrees. Bake 10 or 12 minutes. Cut into squares when slightly cool.

GINGER TEA SQUARES — Margaret Gilmore

Add 1 c. chopped dates and 1 c. chopped nuts to:
1 pkg. gingerbread mix.

Bake as directed on pkg. in large pan, 10x15-inch or cookie sheet. Cool in pan. Ice while slightly warm with:

2 c. Confectioners' sugar mixed with lemon juice until quite thin.

MOLASSES HERMITS — Carolyn Michelmore

1/2 c. shortening
1/2 c. sugar
1 egg
1 c. molasses
3 c. flour, sifted
1/2 tsp. soda
3 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. salt
1/4 c. milk, sour
1 c. raisins

Cook 12-15 minutes at 375 degrees.
Blend shortening, sugar; add egg and molasses. Sift dry ingredients; add alternately with sour milk; add raisins.

HONOLULUS — Adelia W. Chase

1/3 c. shortening
1 c. brown sugar
1 egg, unbeaten
1 c. flour
1 tsp. baking powder
1/8 tsp. soda
1/2 tsp. vanilla
5 oz. chocolate bits
1 c. nut meats

HONOLULUS (Continued)

Cream butter and sugar; add unbeaten egg and beat; add vanilla. Sift flour with baking powder and soda and add. Mix well, then fold in chocolate bits and nut meats. Spread in a 8-inch square pan. Bake for 20-30 minutes at 350 degrees.

MOLASSES DROP COOKIES

Mrs. Albert J. Daniels

1 c. molasses
1/2 c. brown sugar
2/3 c. hot water or milk
1/2 c. shortening
1 egg
1 tsp. soda, full
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
About 3 c. flour, so the mixture will drop from a spoon

Bake in moderate oven.

OLD FASHIONED MOLASSES COOKIES

Mrs. Harold Rollins

1 c. molasses
1 c. sugar
1/2 c. shortening
1/2 tsp. salt
1 Tbsp. vanilla
1 egg
1/2 c. cold water
1 tsp. soda, heaping, in flour
enough to roll

Cream shortening and sugar; add molasses, water and egg. Add vanilla. Then, add flour, salt and soda. Roll out about 1/4-inch thick and bake.

MOLASSES SPICE CRISPS

Peg Emus

2 1/2 c. sifted flour
2 tsp. soda
2 tsp. cloves
2 tsp. ginger
2 tsp. cinnamon
3/4 c. shortening
1 c. sugar
1 egg, unbeaten
4 Tbsp. molasses
Sugar

1. Sift flour once, measure; add soda and spices; sift together 3 times.
2. Cream shortening; add sugar gradually, creaming until light.
3. Add egg; beat thoroughly; add molasses.
4. Add flour gradually; mix thoroughly after each addition; chill dough.
5. Roll in balls the size of walnuts; dip in sugar; place sugar-side up on a greased cookie sheet.

MOLASSES SPICE CRISPS (Continued)

6. Bake in moderate oven, 350 degrees until done, 12-20 minutes. Do not stack or store until cold.

OATMEAL COOKIES — Mabel B. Mandigo

1 1/4 c. sugar
1 c. fat
3 c. rolled oats
2 eggs
1/2 c. sour milk
1 tsp. cinnamon
1 tsp. ginger
1 tsp. salt
1 tsp. soda
1 c. raisins
2 c. flour or 1 c. flour and 1 1/4 c. crumbs

Cream fat and sugar. Add eggs, well beaten, and rolled oats. Sift all dry ingredients and add alternately with the milk. Add raisins and mix thoroughly. Drop from tsp. on greased baking sheet. Bake in moderate oven, 10 to 12 minutes. 50 cookies.

ORANGE CHOCOLATE CHIP COOKIES — Norma Holt

Mix together thoroughly.. 1/2 c. soft shortening
3/4 c. sugar, half brown, half white
1 egg
1 tsp. vanilla
1 tsp. grated orange rind

Sift together and stir in...1 1/8 c. sifted flour
1/4 tsp. soda
1/2 tsp. salt

Mix in.....1/2 c. cut up nuts
1-7 oz. pkg. chocolate bits

Drop rounded tsp. about 2- inch apart on lightly greased baking sheet. Bake until delicately browned. Cookies should still be soft. Bake 8 to 10 minutes at 375 degrees. Cool slightly, then remove from baking sheet.

PECAN DREAMS — Mrs. George Clark

1/2 c. butter or margarine
1/4 c. Confectioners' sugar
1 c. cake flour
2 eggs
1 1/2 c. brown sugar
2 Tbsp. flour
1/2 tsp. baking powder
1/2 c. shredded cocoanut
1/2 c. pecans, cut up
1/4 tsp. salt
1/4 tsp. vanilla

PECAN DREAMS (Continued)

Mix well first 3 ingredients and spread in cake pan, pressing down well. Then, mix the rest of the ingredients. Spread over first mixture and bake 30-40 minutes in a 325 or 350 deg. F. oven. When cool, cut in squares.

REFRIGERATOR COOKIES — Ruth Drayton

1 c. shortening
2 1/3 c. brown sugar
2 eggs
2 Tbsp. vanilla flavoring
3 c. sifted flour, all purpose
1 tsp. baking soda
1 1/2 tsp. salt
1 c. coarsely chopped pecans or walnuts

Put shortening in bowl; add to stand until room temperature, then beat until creamy. Add sugar very gradually and beat until light and fluffy. Beat in eggs, 1 at a time. Add flour, salt and soda gradually, blending well. Add nut meats and vanilla. Turn cookie dough on a large piece of waxed paper. Shape dough into roll, 1 1/2 to 2-inch in diameter. Wrap tightly in waxed paper and place in refrigerator. Chill at least overnight. Slice thin and place on cookie sheet, 1-inch apart. Bake at 375 degrees for 10 to 15 minutes until light brown. Store in covered container. Dough keeps over 3 weeks.

SCOTTISH FANCIES — Alice Tarment

1 egg
1/2 c. sugar
2/3 Tbsp. melted butter
1 c. rolled oats
1/3 tsp. salt
1/4 tsp. vanilla

Beat egg until light; add sugar, then remaining ingredients. Drop by spoonfuls on cookie sheet. Bake in moderate oven, 350 degrees.

SPICE COOKIES — Ethel Ellis

Cream together..... 3/4 c. shortening
1 c. sugar
Add..... 1 well beaten egg
5 Tbsp. molasses
Sift together and add to creamed mixture..... 2 1/4 c. sifted all purpose flour
1 tsp. ginger
1 tsp. cloves
1 tsp. cinnamon

SPICE COOKIES (Continued)

Sift together and add to the creamed mixture. . . . . 2 tsp. baking soda
Pinch salt

Roll in small balls, dip in granulated sugar. Bake 15 minutes, 350 degrees.

SPRITZ COOKIES — Delphine Saparoff

1 1/2 c. sugar
2 c. shortening
3 eggs
4 1/2 c. flour
1/4 tsp. soda
1/2 tsp. salt

Cream sugar and butter; add unbeaten eggs, 1 at a time. Gradually add dry sifted ingredients. Put batter through cookie press and bake cookies on cookie sheet in 375 degree oven.

SULTANA STICKS — Evelyn Grigsby

1 1/2 or 2 sq. unsweetened chocolate
1/2 c. all purpose flour
1/4 c. shortening
1/2 tsp. baking powder
1/4 tsp. salt
1/4 c. raisins
2 eggs
3/4 c. sugar
1/4 tsp. vanilla

Melt chocolate and shortening together; cool while sifting flour, baking powder and salt together. Beat eggs until thick and light and add sugar gradually, beating all the time. Add flavoring, melted chocolate and shortening. Fold in dry ingredients and raisins. Pour into greased 8x8-inch pan and bake at 350 deg. oven for 25 minutes. Quick, easy and inexpensive. Makes sixteen 1x4-inch bars.

MOCHA TARTS — Joan Fuller

4 eggs
1 Tbsp. mocha essence or 2 Tbsp. strong coffee
Few grains salt
1 c. granulated sugar
1 c. flour
1 tsp. baking powder

Separate eggs; beat yolks until very light. Add mocha, sugar, salt gradually, beating continually. Add flour and baking powder sifted together. Fold in stiffly beaten egg white without beating. Spread in 2 well greased pans, 8-inch

MOCHA TARTS (Continued)

and bake in slow oven, 10-15 minutes. Start at 300 deg. F., increase to 375 deg. last 1/2 of baking.

Frosting: Whip 1/2 pt. cream. Sweeten with 1/3 to 1/2 c. powdered sugar. Flavor with 1 Tbsp. strong coffee.

THIMBLE COOKIES

Hazel Wason

Cream 1 c. butter very soft. Blend with:

1/2 c. Confectioners' sugar

Add: 2 c. sifted all purpose flour with 1/4 tsp. salt, 1/4 tsp. baking powder

Shape into balls, 3/4-inch in diameter and press onto pan to the size of a small glass bottom. Press a thimble into the center. Fill with raspberry jam and chopped nut meats. Bake in a 350 degree oven, 20 minutes or until lightly browned. Makes 4 dozen cookies.

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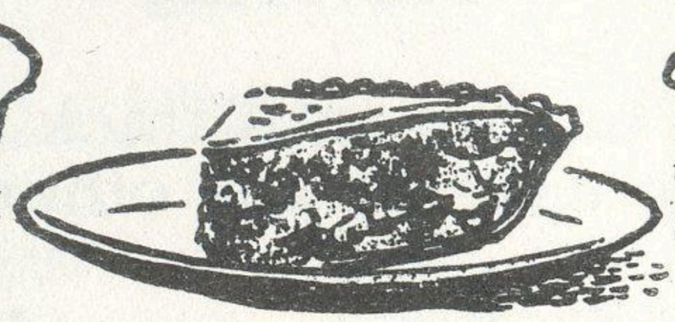

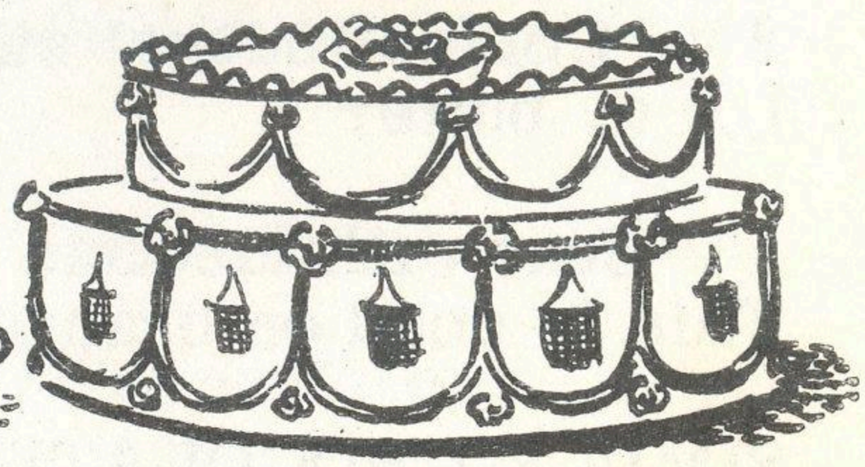

GOLDEN ANGEL CAKE — Miss Mabel W. Topham

5 eggs
1 1/2 c. sugar
1 1/2 c. Swans Down cake flour
1/2 tsp. baking powder
1/2 c. cold water
3/4 tsp. cream of tartar
1/2 tsp. salt
1 tsp. orange extract

Separate eggs; add water to yolks and beat until very light and high; add sugar gradually, flavoring, then add flour, baking powder and salt. Beat whites until frothy, then add cream of tartar and beat until very stiff. Fold in by hand, to cake batter. Put in ungreased pan, large. Bake 1 hour, 300 deg. F. oven.

Use Orange Butter Cream Icing:

4 Tbsp. butter
3 Tbsp. orange juice
3 c. Confectioners' sugar
1 Tbsp. cream
1 Tbsp. vanilla
Grated rind 1 orange

Melt butter; add all other ingredients and beat until creamy. Spread on sides and tops.

APPLESAUCE NUT CAKE — Mrs. William McAloney

1/2 c. shortening
1 c. brown sugar
1 c. applesauce
2 1/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. cloves
1/2 tsp. cinnamon
1/4 tsp. nutmeg
I c. chopped walnuts

APPLESAUCE NUT CAKE (Continued)

Cream shortening and sugar; add applesauce. Sift dry ingredients together and gradually beat into first mixture. Add nuts. Pour into greased 9x5x3-inch loaf pan. Bake in moderate oven, 325 deg. F. for 1 hour.

BUTTER FROSTING — Louise S. McKenzie

2 c. Confectioners' sugar
1/4 c. butter
1 egg
Flavoring

Beat with electric beater until thick enough to spread. This is good on orange cake or any other cake.

SIMPLE CHOCOLATE CAKE — Mrs. Irving Dudley

1 c. sugar
1 egg
1 c. sour milk
2 sq. chocolate
1 tsp. soda
1 1/2 tsp. salt
1 1/2 c. flour
2 Tbsp. shortening
1 tsp. vanilla

Melt shortening and chocolate. Cream sugar and egg. Add milk. Stir in shortening and chocolate when cooled. Sift dry ingredients and add. Add vanilla. Beat together about 2 minutes. Bake in greased pan in 350 degree oven for about 30 or 40 minutes.

CHOCOLATE FROSTING — Louise S. McKenzie

2 sq. chocolate
2 Tbsp. butter
1 c. Confectioners' sugar
1 egg
1/4 c. milk
1 tsp. vanilla

Beat with electric beater over ice cubes or very cold water until thick.

CINNAMON FLUFF - Delicate, Spicy — Blanche F. Crocker

Mix together thoroughly..
1/2 c. soft shortening
2/3 c. sugar
2 eggs

Sift together.....
1 1/2 c. sifted flour
2 Tbsp. cinnamon
1 tsp. double action baking powder
1 tsp. soda

CINNAMON FLUFF (Continued)

Sift together .....1/2 tsp. salt
Stir in alternately with... 1 c. sour milk or buttermilk

Pour into greased and floured square pan, 9x9xl 3/4-inch. Rub together 1/2 c. sugar, 1 Tbsp. butter and 1 Tbsp. cinnamon and sprinkle over batter. Bake 40 to 45 minutes in moderate oven, 325 degrees F. Serve with cinnamon flavored whipped cream or lemon sauce. Serves 9.

COLLEGE FUDGE CAKE

Mrs. Harold Rollins

1 7/8 c. pastry flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 sq. bitter chocolate
1 c. boiling water
1 egg yolk
1/4 c. shortening
1 c. sugar

Put chocolate and 1/2 c. hot water in a pan and cook and stir about 3 minutes until thick and glassy. Remove from stove and add egg yolk, shortening and sugar. Sift together flour, baking powder, salt and soda and stir into the mixture; add vanilla. At the last, stir in 1/2 c. boiling water. Beat until smooth and bake in moderate oven of 375 degrees.

DAFFODIL CAKE

Mrs. Lewis C. Sallie

Use cake flour.

White Part:

6 egg whites
1/4 tsp. cream of tartar
Pinch salt
Beat together until stiff, use hand beater.
3/4 c. sugar,
1/2 c. flour, sifted 4 times; stir into egg mixture, but do not beat. Add 1 tsp. vanilla

Yellow Part:

6 egg yolks
3/4 c. sugar
Pinch salt
Beat 3 minutes. Add:
3/4 c. flour,
1 tsp. baking powder, sifted 4 times and 1/4 c. boiling water alternately to egg mixture

Alternate mixtures in tube pan and bake 45 minutes in moderate oven.

WHITE FRUIT CAKE — Miss Dorothy Sullivan

3/4 c. butter
1 1/2 c. sugar
4 eggs
1/2 c. milk
2 1/2 c. sifted flour
6 oz. candied cherries
1/4 lb. shredded citron
1/2 lb. light raisins
1 doz. any kind nuts, cut up

Cream butter and sugar. Beat eggs and add nuts. Bake 1 hour, 300-350 degrees.

GLORIFIED GINGERBREAD — Mabel L. Atwood

1 c. sugar
2 Tbsp. molasses
4 Tbsp. melted butter
1 tsp. salt, level
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1 egg, well beaten
1 c. real sour milk in which is 1 level tsp. soda
2 c. pastry flour

Blend together sugar, molasses, butter, salt, cinnamon, ginger and nutmeg. Then, add the egg, sour milk with soda. Mix well. Add pastry flour. Beat 2 minutes and pour into 9-inch pan which is 1 1/2-inch deep. Bake 40 minutes in moderate oven. Serve warm with or without cream, whipped.

NEVER-FAIL GINGERBREAD — Mrs. Albert W. Chase

1 egg
1/2 c. sugar
1 c. molasses
1/2 c. melted shortening
1 dessert spoonful soda or 2 tsp.
1/2 tsp. salt
1 tsp. ginger
1 tsp. cinnamon
1/4 tsp. cloves
2 1/2 c. flour
1 c. boiling water

Beat egg; add sugar and molasses. Mix well. Add melted shortening, then the flour sifted with soda, salt and spices. Add boiling water and bake at 350 degrees for 40 to 45 minutes.

MAINE LOBSTER CAKE - Old Fashioned Marble Cake — Mrs. Gordon Wheeler

3 c. sifted flour
3/4 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. salt
1 c. butter
2 c. sugar
1 c. milk
4 eggs, beaten
1/2 c. molasses
1/2 tsp. cloves
1/4 tsp. nutmeg
1/2 c. chopped raisins
1/2 c. chopped citron

MAINE LOBSTER CAKE (Continued)

Sift flour, cream of tartar, soda and salt 3 times. Cream butter thoroughly. Add sugar gradually and cream together well. Add eggs, 1 at a time; beat well. Add flour alternately with milk, beating until smooth. Divide mixture into halves, putting 1/2 in another bowl. To 1/2 add molasses, cloves, nutmeg. Blend with batter. To other half, add chopped raisins, chopped citron. Mix into batter. Then, put batters alternately by Tbsp. into a greased pan, 15x9x2-inch. Bake in moderate oven, 350 deg., about 1 hour. Frost or not as desired.

PINEAPPLE UPSIDE DOWN CAKE — Betty Chase

Melt 1/3 c. margarine in heavy skillet.
Sprinkle 1/2 c. brown sugar evenly over margarine.
Arrange pineapple slices, maraschino cherries and walnut halves on the above mixture.
Make cake batter and pour it over fruit.
Bake until toothpick thrust in center of cake comes out clean. Immediately turn upside down on serving plate. Do not remove pan for a few minutes. Brown sugar will run down over cake instead of clinging to pan.

Cake Batter: Beat until thick and lemon colored, 5 minutes, 2 eggs. Gradually beat in 2/3 c. sugar. Beat in all at once:

6 Tbsp. pineapple juice 1 tsp. vanilla

Sift together and beat in all at once:

1 c. sifted flour
1/3 tsp. baking powder
1/4 tsp. salt

350 degrees, 45 minutes.

EVERYDAY POUND CAKE — Ada M. White

1/4 lb. butter
1 c. sugar
2 eggs
1/4 tsp. salt
1 1/2 c. flour
1 tsp. baking powder
1/2 c. milk
1/2 tsp. vanilla
1/8 tsp. nutmeg

Cream butter and sugar together until very light; add

EVERYDAY POUND CAKE — Ada M. White

egg yolks, beaten well; beat in Sift salt and baking powder with flour, add alternately with milk to batter. Fold in beaten egg whites. Bake in tube or loaf pan at 350 deg. F. for 45 minutes.

PRUNE SPICE CAKE — Mrs. W. W. Frymoyer

Sift together.....2 c. all purpose flour
1/2 tsp. salt
1 tsp. soda
1/2 tsp. double acting baking powder
1 1/2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice

Beat 1 1/2 minutes in..... 1/2 c. shortening, soft
electric beater.....1 1/2 c. sugar
.....3 eggs, unbeaten

Add..... 1 c. cooked prunes, pitted and drained

Add.....Flour mixture alternately with 1 c. buttermilk or sour milk

Beat about 2 minutes. Bake in 350 deg. F. oven. Makes large loaf cake or 9-inch layer cake. Frost with good butter frosting.

RED DEVIL'S FOOD CAKE — Mrs. Edw. F. Bluemer

1 1/2 c. sifted cake flour
1 tsp. soda
1/4 tsp. salt
1/4 c. butter or shortening
1 c. sugar
1 egg
2 sq. melted chocolate
1 c. sour milk or buttermilk
1 tsp. vanilla

Sift flour once, measure, add soda and salt and sift together 3 times. Cream butter; add sugar gradually, creaming well. Add egg and beat thoroughly, then chocolate and blend. Add flour alternately with milk, small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan 8x8x2-inch in moderate oven, 325 deg. for 1 hour or until done.

REUBENA'S NUT CAKE — Janet Strack

Sift.....1 c. sugar
1 1/2 c. flour
1/2 tsp. soda
1 tsp. cream of tartar
Add.....1/2 c. shortening
1 tsp. flavoring
1/2 c. cold water
Beat well. Add..... 2 eggs
Beat well. Add.....1 c. chopped nut meats

Bake at 350 degrees, 30-45 minutes.

DARK SPICE CAKE — Mrs. Edward M. Caton, Jr.

1 c. sugar
Butter, size small egg; cream well
1 c. sour milk, big cake 1 1/2
Dissolve 1 tsp. soda in milk
2 c. pastry flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. cloves
1 tsp. cinnamon

Add raisins, citron or nuts, either or all. Bake for 35-40 minutes in a 325 deg. to 350 degree oven.

SPONGE CAKE — Mary D. Bragg

2 egg whites
2 egg yolks
1/2 c. water
1 c. sugar
1/2 tsp. vanilla or other flavoring
1 c. flour, sifted
1/4 tsp. salt
1 tsp. baking powder

Beat whites stiff, but not dry. Beat yolks, add water and continue beating, add sugar gradually; continue beating. Remove beater and fold in flour sifted with salt and baking powder. Bake in sheet pan or in 2 layers for Washington pie, or it can be baked in muffin tins. Makes 20 cakes, muffin size. Double recipe for large family. Bake at 350 deg. Before baking, lightly sprinkle sugar on top. Makes a good crust.

CREAM SPONGE CAKE — Mabel Atwood

2 whole eggs and 1 yolk, beaten light
1 c. sugar
1 1/2 c. sifted cake flour
Salt
Flavoring: 1/2 tsp. vanilla, 1/2 tsp. lemon

CREAM SPONGE CAKE (Continued)

1 1/2 slightly rounded tsp. baking powder
1/2 pt. cream, whipped stiff, folded in last

Bake in tube pan. Put in cold oven, turn on oven unit only, set at 350 degrees, F. Bake 1 hour from time of putting in oven and do not open door until done. Frost with 7 Minute double boiler rule made with half brown and half white sugar.

SOUR MILK CAKE

Mabel Swartwood

1 c. sugar
4 Tbsp. shortening
1 c. buttermilk or sour milk
1 tsp. each cinnamon, nutmeg, cloves and allspice
1 tsp. each soda and salt
1 c. raisins
2 1/2 c. sifted bread flour

Cream sugar and shortening; add milk and blend well. Sift dry ingredients together; add raisins and blend well. This is quite a stiff batter. Bake at 325 deg. for 1 hour. Put raisins in hot water to plump while mixing cake. Candied fruit and nuts may be added.

SUNSHINE CAKE

Ruth E. Richards

Beat the whites of 4 eggs stiff with 1/2 tsp. cream of tartar. Set in a cool place.

Beat 4 egg yolks with 3 Tbsp. cold water until thick and lemon colored, then add gradually, while still beating, 1 1/2 c. sugar and beat well. Add 1/2 c. boiling water and beat slightly. Stir in carefully 1 1/2 c. flour with 1 tsp. baking powder and 1/4 tsp. salt. Add 1 tsp. flavoring. Fold in whites. Bake in large ungreased angel cake pan, 325 deg. for 1 hour. Remove from pan when cool.

NOVEL APPLE PIE

Mrs. Joseph Delap

1 egg, well beaten
Add: 3/4 c. sugar
1/2 c. flour
1 tsp. baking powder
1/2 tsp. vanilla
Pinch salt
2 apples, cut small
1/2 c. nuts

Bake in buttered pie plate at 350 deg. F. about 35 minutes. Serve for dessert with whipped cream.

CHOCOLATE CHIFFON PIE — Mrs. Noah A. Strack

1 Tbsp. plain gelatin
4 eggs
1 c. sugar
2 sq. chocolate
1/4 c. cold water
1/2 c. boiling water
1/4 tsp. salt
1 tsp. vanilla

Soak: 1 Tbsp. gelatin in 1/4 c. cold water for 5 minutes. Mix: Chocolate and 1/2 c. boiling water and cook until smooth. Remove and add to gelatin. Add beaten egg yolks, 1/2 c. sugar, vanilla and cool. When cool, fold in egg whites, beaten stiff with other 1/2 c. sugar. Pour into baked pie shell.

CREAM FROSTED PIE - 1908 — Mrs. Bertha E. Alden

2 c. milk
2 egg yolks, beaten
2/3 c. sugar
Little salt
2 Tbsp. flour
1 tsp. vanilla

Heat milk in a double boiler. When hot, stir into the 2 egg yolks, beaten. Add mixture of sugar, salt and flour. Cook until it thickens. Flavor when cool.

Bake the crust first. Fill. Beat the whites of 2 eggs stiff. Add 2 Tbsp. Confectioners' sugar and beat. Put this over pie. Sprinkle with sugar; brown in oven.

DRIED CURRANT PIE — Mrs. Solomon D. Sprague

Soak currants overnight. Drain and add fresh water to cover. Then, add:

1 tsp. salt
1 1/2 c. sugar

Cook until currants are soft or about 1/2 hour. Thicken with 1 Tbsp. flour. Let cool before putting into pie crust. This will make more than 1 pie. Add top crust.

LEMON CAKE PIE — Miss Mabel W. Topham

Sift together..... 1 c. sugar
1/2 c. flour
1/4 tsp. baking powder
1/2 tsp. salt
Add..... 3 tsp. melted butter
Juice and grated rind 2 lemons
Yolks 2 eggs, well beaten

LEMON CAKE PIE (Continued)

Add.....1 c. milk
Whites 2 eggs, beaten stiff

Stir together and pour into pastry lined plate and bake. A delicate sponge-like cake rises on the top of a delicious lemon custard pie.

LEMON SPONGE PIE

Mrs. Everett Lucas

Mix.....1 c. sugar
2 Tbsp. butter, melted
2 egg yolks, beaten
Add.....Juice and rind 1 lemon
3 Tbsp. flour and mix
Add.....1 c. milk and
stiffly beaten egg white

Pour into unbaked pie shell and bake 3/4 of an hour in slow oven.

FROSTY PINEAPPLE PIE

Mrs. Jennette E. Keene

Bring to boil 1 1/4 c. crushed pineapple
Stir in until dissolved 1 pkg. lemon Jell-O
Stir in 3/4 to 1 c. sugar. Cool until almost stiff.
Whip 1 c. chilled evaporated milk with 1 tsp. lemon juice.
Pour on top of gelatin mixture. Beat slowly by hand or electric mixer at slow speed and pour into shell and chill for 4 hours.

RICH PECAN PIE

Mrs. Bernard A. Wason

Prepare plain pastry and line 9-inch pie plate. Combine:

4 eggs, beaten
1 c. brown sugar
1 c. dark corn syrup
1 Tbsp. flour, heaping
1/2 tsp. salt
3 Tbsp. melted butter
1 c. pecan nut meats
2 tsp. vanilla

Turn into lined pie plate. Bake in moderate oven, 350 deg. F. for 40 minutes, longer if necessary. Chill and before serving, spread with whipped cream.

RHUBARB MERINGUE PIE — Eva H. Thomas

Line plate with pastry and fill with the following:

2 c. rhubarb, cut up

Mix:

2 egg yolks, beaten

1 c. sugar
1 Tbsp. flour
1 tsp. butter

Bake in 450 deg. oven, 15 minutes, then 350 deg. for 30 minutes longer, until well set.

Meringue: 2 egg whites, beaten stiff. Add 1/4 c. sugar gradually and beat until very stiff. Return to oven and brown slightly.

SOUR CREAM PIE — Frances Gault

1 c. sour cream
1 c. sugar
1/4 tsp. each cloves, cinnamon, salt

2 egg yolks, beaten with 1 Tbsp. vinegar

Pour into unbaked pie shell and bake as for custard. Make meringue with 2 egg whites and 4 Tbsp. sugar; beat egg whites until nearly stiff, then add sugar gradually. Put meringue on hot pie and brown.

Write Extra Recipes Here:

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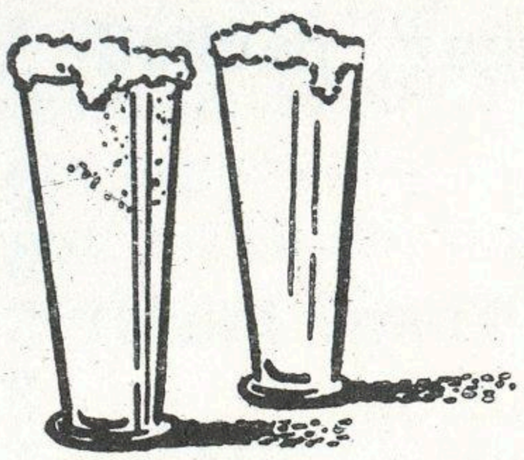
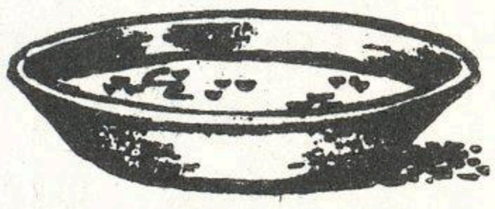
Desserts





APPLE CRISP

Helen Darling

Put 3 c. sliced apples in baking dish.
Add:

1/4 c. water
1/2 tsp. cinnamon

Work together:

6 Tbsp. flour
4 Tbsp. butter
1/2 c. brown sugar until crumbly

Spread over apple mixture. Bake about 1 1/2 hours at 350 degrees. Serve plain or with whipped cream or custard sauce.

DUTCH APPLE CAKE

Mrs. Lloyd M. Messenger

2 c. sifted flour
3 Tbsp. baking powder
1/2 tsp. salt
1 Tbsp. sugar
6 Tbsp. shortening
1 egg, beaten
2/3 c. milk
3 medium apples
4 Tbsp. melted butter
1/4 c. light brown sugar
1 tsp. ground cinnamon

Sift flour, baking powder, salt and sugar together. Cut in shortening. Combine egg and milk; stir into dry ingredients. Spread dough into greased baking pan, 10x 8x2-inch. Peel and core apples, cut in wedge-shaped slices about 1/4-inch thick; place in rows on batter. Pour melted butter over apples, sprinkle with mixture of brown sugar and cinnamon. Bake in moderate oven, 350 degrees

DUTCH APPLE CAKE (Continued)

for 30 to 40 minutes. Serve hot with whipped cream or butter. Serves 6 to 8.

APPLE PAN DOWDY

Allie Hayden

Part I: Sugar and Spice

1 c. brown sugar, packed
1/4 c. flour
1/4 tsp. salt
1 tsp. vinegar
1 c. water, 2 Tbsp. butter
1/4 tsp. cinnamon
1 tsp. fresh lemon juice
Dash nutmeg, 1 tsp. vanilla

Part II: Biscuit Topping and Baking:

1 c. sifted all purpose flour
2 tsp. baking powder
3/4 tsp. salt
3 Tbsp. shortening
3/4 c. milk
5 c. sliced, pared, tart apples

Part I: In saucepan, mix flour, sugar and salt. Add vinegar and water; stir well. Cook over low heat, stirring constantly until thick. Remove from heat; cool. Add cinnamon and rest of ingredients.

Then--Part II: Start heating oven to 370 deg. while sugar and spice syrup cools. Sift flour, baking powder and salt together twice. Cut in shortening, add milk; mixture will be lumpy. Place apples in deep dish. Pour "sugar and spice" syrup over them. Drop biscuit-like dough over apples. Bake for 40 minutes. Serve warm with whipped cream or ice cream.

APPLESAUCE GRAHAM CRACKER DESSERT

Mrs. Lee Stanley

2 c. applesauce
About 1/2 c. crushed graham crackers
1/2 tsp. cinnamon

Mix well and chill.

1/2 pt. heavy cream, whipped with
1 tsp. granulated sugar

Fold in: 1 c. crushed graham crackers

When ready to serve top applesauce with whipped cream mixture.

APPLE TAPIOCA

Mrs. Cleo Morse

1/3 c. Minute tapioca
3 apples, pared and thinly sliced
2 1/2 c. hot water
1 c. raisins
1/2 tsp. salt
1/4 c. molasses
1/2 c. sugar
1/4 tsp. nutmeg
1/4 tsp. cinnamon
2 Tbsp. butter

Sprinkle tapioca over apples in buttered baking dish. Add water, raisins and salt. Bake in moderate oven, 375 degrees for 20 minutes, stirring every 5 minutes. Add the remaining ingredients and bake 20 minutes longer. Serve hot or cold, with or without cream.

DEACON MORSE'S FAVORITE COCOA PUDDING

Bertha Daniels

3 slices white bread, crumbled fine
1 egg, well beaten
1/4 tsp. salt
1 c. sugar
3 dessert spoons cocoa mixed with a little boiling water, enough to make a paste

Beat for a minute or two. Add 1 qt. sweet milk. Mix all together. Put into a thick baking dish and bake 1 hour. Serve very cold, or hot, with thin cream and sugar.

GRAHAM CRACKER ROLL

Mrs. Leo Conway

1 3/4 c. graham cracker crumbs
1 c. dates, cut in 8ths with wet scissors
1 Tbsp. orange juice, optional
1/8 tsp. salt
6 marshmallows, cut in pieces
1/4 c. nut meats
1/2 c. cream, whipped or evaporated milk

Pour orange juice over dates; add salt. Fold dates, nuts and marshmallows into cream. Fold in crumbs, reserving about 3 Tbsp. Sprinkle unused crumbs on a sheet of heavy waxed paper or wrapping paper brushed with melted butter. Turn date mixture into paper and shape into long roll about 3-inch in diameter. Roll in the paper and place in refrigerator for at least 12 hours. Cut into 1/2-inch slices and serve with whipped cream. Makes about 6 or 7 slices.

GRAPE-NUTS AND DATE PUDDING

Mabel A. Murray

1/2 c. Grape-Nuts
2 Tbsp. Minute tapioca
2 Tbsp. sugar
1 layer of dates from a small pkg.
3 c. hot water and a pinch of salt

Soak Grape-Nuts in 1 c. of the hot water for 15 minutes. Add dates, cut fine and sugar and the other 2 c. water, together with tapioca and sugar. Boil until it thickens a little. Stir constantly. Eat with cream or milk.

HUGUENOT TORTE

Marjorie Sallie

4 eggs
3 c. sugar
8 Tbsp. flour
5 tsp. baking powder
2 c. chopped apples, tart
2 c. chopped nuts, pecans or walnuts
2 tsp. vanilla

Beat whole eggs in electric mixer or with rotary beater until very frothy. Add other ingredients in above order. Pour into 2 well buttered baking pans about 8-inch by 12-inch. Bake in 350 deg. oven about 45 minutes or until crusty and brown. Makes 16 servings. I frequently make half the recipe. To serve, add whipped cream and nuts. This is crumbly, but delicious.

ICE CREAM

Katherine H. Downs

To 1 c. fresh applesauce, 1/3 c. sugar
Add: 1 c. light cream 1/4 c. lemon juice

Stir until sugar dissolves. Freeze until firm. Turn into bowl and beat. Freeze again.

INDIAN PUDDING

Allie Hayden

2 Tbsp. Minute tapioca
2 Tbsp. cornmeal
1/2 c. molasses
1 qt. milk
1/2 c. sugar
Speck of salt
Small piece butter
2 apples, sliced paper thin

Bake in casserole for 1 1/2 hours. Cook slowly, stir frequently.

MOTHER'S INDIAN MEAL PUDDING — Ada S. Ellis

Pour 2 qt. milk into a large double boiler, when boiling hot, add 6 Tbsp. Indian meal mixed with a little cold milk. Cook 15 minutes, stirring once in a while. Remove from fire and add 1 c. molasses, 1/2 c. sugar, 3 eggs, 1 scant tsp. ginger, 3/4 tsp. salt, 2 Tbsp. butter; mix well. Put in large baking dish and set in oven. Pour 1 pt. cold milk over the top, being careful not to stir after the milk is added. Bake 3 hours in a slow oven from 300 to 325 degrees. Half of this will serve 6 generous servings.

LEMON BISQUE — Mrs. Jean Jowett

1 can evaporated milk, chilled
1 box lemon Jell-O
1 1/4 c. hot water
1/2 c. sugar
1 tsp. salt
4 Tbsp. lemon juice and rind
1 box vanilla wafers

Dissolve lemon Jell-O; add sugar, salt, lemon juice and rind. Place in a bowl and chill until it thickens. Then, stir well and beat. Add evaporated milk, which has been whipped stiffly. Pour into an ice tray and cover with crumbs made from the vanilla wafers. Crumbs may also be put on the bottom of the tray, if desired. Place in refrigerator and chill.

LEMON MILK SHERBET — Isabelle Fuller

2 eggs
1/2 c. sugar
1/3 c. lemon juice
1 tsp. grated lemon rind

Beat at top speed for 3 minutes. Add slowly while beating: 1/2 c. corn syrup, 1/2 c. thin cream, 1 c. milk. Freeze.

LEMON SPONGE PUDDING — Patricia Hicks

3 eggs
Rind and juice 1 1/2 lemons
1 c. sugar
2 Tbsp. flour
1 c. milk
1/2 tsp. salt

Separate egg yolks and whites; beat whites until stiff. Beat egg yolks until lemon colored. Add the lemon juice and rind to egg yolks. Mix sugar and flour together and add slowly to egg yolks, alternating with the milk. Fold

LEMON SPONGE PUDDING (Continued)

in the beaten egg whites and pour into shallow oven-proof or Pyrex dish. Set in pan of cold water and bake in slow oven, 325 degrees about 45 minutes. This will be a spongy top with custard underneath.

FROZEN LEMON TORTE

Mrs. William E. Vannah

3/4 c. vanilla wafer crumbs
3 egg yolks, well beaten
1/4 c. lemon juice
Grated rind 1 lemon
1/8 tsp. salt
1/2 c. sugar
3 egg whites, beaten stiff
1/2 c. evaporated milk, chilled

Line refrigerator tray with half the vanilla crumbs. Combine egg yolks, lemon juice, lemon rind, salt and sugar and mix thoroughly. Cook in the top of a double boiler over hot water, stirring constantly, until thick. Cool. Whip the chilled evaporated milk until stiff and fold into the cooled custard. Fold in the whites. Pour over the crumbs and top with remaining crumbs. Place in freezing compartment, turn controls low, and allow to freeze quickly. Makes 6 to 8 portions.

MAPLE NUT CREAM

Dorothy Fuller

1 Tbsp. gelatin
2 Tbsp. cold water
1 1/2 c. milk
4 eggs
1 c. maple syrup
1/8 tsp. salt
1 tsp. vanilla
1 c. heavy cream
1/4 c. chopped nuts

Place cold water in bowl. Sprinkle gelatin on top. Scald milk in double boiler. Beat egg yolks and add maple syrup and salt. Pour scalded milk into egg mixture; mix well and return to boiler. Cook until thickened and add gelatin to hot custard. Stir until dissolved. Cool. Add vanilla and fold in stiffly beaten egg whites and cream which has been whipped. Fill sherbet dishes with mixture and top with nuts. Serves 8.

ORANGE AND LEMON ICEBOX CAKE

Barbara Scanlon

2 eggs, slightly beaten
Juice 1 orange, medium,
Juice 1 lemon, medium,
rind of both
3/4 c. sugar
1 jar heavy cream

ORANGE AND LEMON ICEBOX CAKE (Continued)

2 plain sponge layers, sliced to make 4 layers. Can be bought in most stores.

Cook eggs, juice, rind and sugar in top of double boiler until custard like, about 15 minutes. Cool. Add whipped cream. Spread on 4 layers of cake and over the outside, completely covering it. Let stand 4 hours in refrigerator before serving.

PAS DE CREME - A Very Rich Chocolate Dessert

Barbara Sargent

1 lb. semi-sweet chocolate
1 pt. milk
6 egg yolks

Melt chocolate in milk and let boil. Beat egg yolks. Pour chocolate and milk on eggs, beating well. Strain through cheese cloth or fine sieve into china or glass cups, or a mold. Chill and serve with whipped cream, 8-10 servings. This dessert becomes stiff when chilled and is of an extraordinary texture. It is as different from chocolate pudding as skimmed milk is from whipped cream. Take a second helping at your own risk.

POMPADOUR PUDDING

Mabel Kimball

3 egg yolks, well beaten
1 qt. milk
3/4 c. sugar
1/4 tsp. salt
4 Tbsp. cornstarch
Vanilla

Frosting:

2 sq. chocolate
3/4 c. sugar
4 Tbsp. milk
3 egg whites

Beat egg yolks in top of double boiler. Add milk and dry ingredients, mixed together. Cook over boiling water, stirring constantly until smooth and thick. Add vanilla and put in 2 qt. baking dish. Put frosting on pudding and bake in 350 degree oven until chocolate puffs and is about to crack.

Frosting: Set chocolate and sugar and milk over hot water until melted and well blended. Beat egg whites stiff and fold into chocolate mixture.

STEAMED SUET PUDDING — Mrs. Soloman D. Sprague

2 1/2 c. flour
1 c. suet, chopped
1 tsp. salt
1 tsp. soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. chopped raisins
1 c. milk
1 c. molasses

Sift soda, salt and spices into the flour which has been sifted before measuring. Mix in the suet, add raisins; mix milk with molasses and stir into dry mixture. Steam in greased pudding mold 3 hours.

Sauce For Same:

1/2 c. sugar
1 Tbsp. flour, round; stir with sugar and it won't be lumpy
1 1/2 c. cold water
1/4 tsp. salt
1/2 tsp. nutmeg
More water may be used

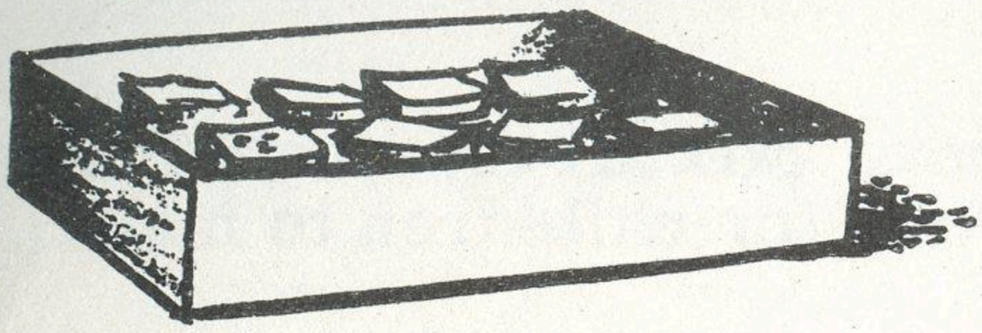
QUEEN OF PUDDINGS — Marion Chilson

1 c. soft bread crumbs
2 c. milk
1 egg
1 egg yolk
1 egg white
4 1/2 Tbsp. sugar
1/8 c. melted butter
1 tsp. vanilla
Dash salt
Any kind of jam

Scald milk in double boiler; add bread crumbs. Beat egg and 1 egg yolks. Add 2 1/2 Tbsp. sugar, salt and add to bread crumbs and milk mixture. Add melted butter and vanilla. Pour into buttered baking dish and set in a shallow pan of hot water. Bake in a 350 degree oven about 1/2 hour. Spread with jam and cover with meringue made of white of 1 egg and 2 Tbsp. sugar. Bake in 300 degree oven until light brown.

Write Extra Recipes Here:

Candy, Jelly, and Preserves



GINGER CREAM CANDY

Mabel Swartwood

2 c. sugar
1 c. light brown sugar
3/4 c. milk
2 Tbsp. butter
2 Tbsp. crystallized ginger
1 tsp. vanilla
2 Tbsp. corn syrup

Put sugars in saucepan with corn syrup and milk and boil to 238 degrees, soft ball. Remove from fire; add ginger and butter. After it has cooled to lukewarm, add vanilla and beat, until it thickens. Pour into greased pans and when cold, cut into squares.

PEANUT BUTTER FUDGE

Mrs. George E. McPherson

1 1/2 c. granulated sugar
1/2 c. milk
Pinch salt
2/3 c. peanut butter

Cook sugar, salt and milk until it threads, or reaches 234 deg. and add peanut butter. Beat until well blended. Pour into greased pan. Cool and cut in squares. Melted bitter chocolate may be poured over for topping, if desired.

PENOCHE

Mrs. Albert H. Darling

1 pkg. light brown sugar
3/4 c. top milk
1 piece butter, size of walnut
1/2 jar marshmallow fluff
1 c. nuts
1/2 tsp. vanilla

Cook sugar and cream until it forms a soft ball when

tried in water. Remove from stove and add nuts, marshmallow, butter and vanilla. Beat until thick and pour in buttered pan to cool.

UNCOOKED FUDGE

Mrs. Aurora Lawrence

3 sq. chocolate
2 Tbsp. butter
1/4 c. milk
1 box Confectioners' sugar
1 tsp. vanilla

Have liquids warm, not hot. Mix all thoroughly and chill. Keep in cool place. Nice for chiledren to make.

KUMQUAT MARMALADE

Mabel Swartwood

2 doz. kumquats
3 c. cold water
1 c. orange pulp, diced
4 Tbsp. lemon juice
Granulated sugar

Wash and slice kumquats very thin, discarding all seeds and cover with the water. Let stand 1 hour, then bring to a boil and simmer 30 minutes. Add orange and lemon and cook 10 minutes. Measure and add equal quantity of sugar. Boil until syrup sheets from spoon.

ORANGE MARMALADE

Mrs. Lewis C. Sallie

3 oranges
1 lemon
11 c. cold water
4 lb. sugar

Wipe fruit and cut in halves crosswise; remove seeds and put through a meat chopper. Put in preserving kettle and add water. Cover and let stand 24 hours. Place on stove and bring to the boiling point. Then, let simmer 1 1/2 hours. Add sugar and again let stand 24 hours. Again bring to boiling point and let simmer 1 1/2 hours.

RIPE TOMATO MARMALADE

Caroline M. Waterhouse

2 qt. sliced ripe tomatoes

Do not peel or add water. Cook in enamel kettle until soft. Add:

4 c. sugar
1 orange, 1 lemon, sliced thin

RIPE TOMATO MARMALADE (Continued)

Cook slowly until thick. Stir at bottom often. Put in hot glasses and cover with paraffin.

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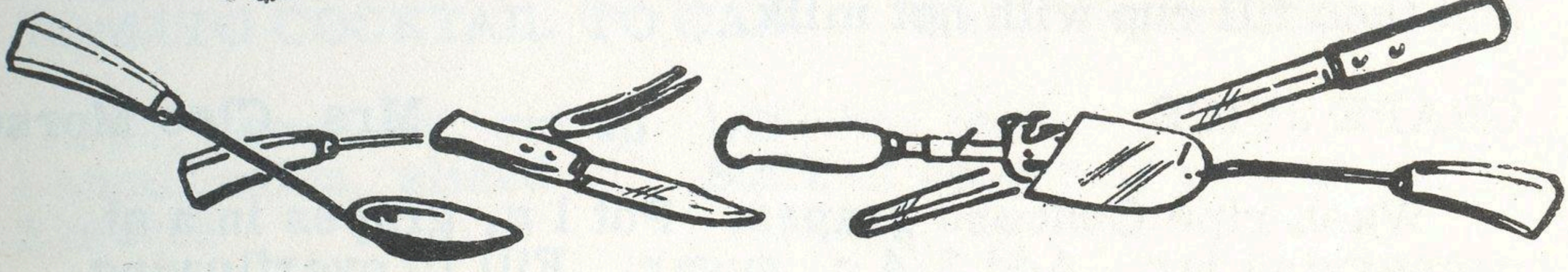
Miscellaneous



HOT BARBECUE SAUCE

Alma Nudd

2 1/2 c. chili sauce
1 tsp. chili peppers
3/4 c. olive oil
1/3 c. lemon juice
1 Tbsp. brown sugar
2 Tbsp. tarragon vinegar
1 bay leaf
2 tsp. Tabasco sauce
1 tsp. dry mustard
1/3 c. water
2 c. finely chopped onion
2 cloves garlic
1 tsp. salt
1 No. 2 can stewed tomatoes

Place 2 c. chopped onion in saucepan with 1/3 c. water and simmer 10 minutes. Combine the other ingredients with the onions and bring to a boil; reduce heat and simmer 15 minutes. This sauce goes well with hot barbecued spareribs, chicken, steak, pork chops and hamburgers. It may be made in large quantitites and kept in the refrigerator.

EDDIE'S COUNTRY CLUB CHEESE MIX

Evelyn Comey

6 hard boiled eggs
1 lb. yellow American cheese
1/4 lb. melted butter
Mayonnaise
1/2 chopped onion

Put eggs, cheese and onion through meat grinder. Add melted butter and enough mayonnaise to obtain desired consistency. Salt and pepper to taste. This mixture may be beaten with an electric beater for a lighter mixture.

FRENCH CHOCOLATE - Hot — Barbara Sargent

2 1/2 sq. chocolate, unsweetened
1/2 c. sugar
1/2 c. water
1/2 c. whipping cream

Boil chocolate and water 4 minutes, stirring constantly. Add sugar and boil 3 minutes, stirring constantly. Cool. Whip cream, and fold into chocolate mixture. When ready to serve, place generous Tbsp. in each cup and then fill cup with hot milk.

GRAPE JUICE — Mrs. Cleo Morse

Wash ripe Concord grapes. Put 1 c. grapes in a qt. preserving jar. Add 3/4 c. sugar. Fill to overflowing with boiling water and seal. Use rubber ring. Shake jar to dissolve sugar. Good in about 2 months. Do not dilute.

POIREAUX OR LEEKS, COLD — Mrs. Rolland D. Thompson

The French often start a meal with cold hors d'oeuvres salad, serving meat and potatoes hot after. A plate with a hard boiled egg, pickled beets, sardines or tuna fish and poireaux is a good combination.

Buy big fat leeks, two or more per person. Boil them in salted water just until tender. Cool, chill and serve with a dressing of oil, vinegar and either chopped garlic, for the brave, orgarlic salt, salt and pepper.

POPCORN BALLS — Mrs. Albert J. Daniels

Cook 2 c. molasses with
1 c. brown sugar
1 Tbsp. vinegar
Butter, size of an egg

Cook ingredients until the mixture forms a ball when dropped in cold water. Pour over hot popcorn, mold into balls with buttered hands.

ITALIAN SAUCE FOR SPAGHETTI — Evelyn Thomas

1/2 c. bacon fat
2 good sized onions
1 pepper
2 6-oz. cans tomato paste
1 fresh tomato
3/4 c. hot water

Melt fat in pan, add thinly sliced onions; saute 10 min-

ITALIAN SAUCE FOR SPAGHETTI (Continued)

utes. Add seeded and finely cut pepper; continue cooking slowly until golden brown and soft. Pour on the tomato paste and add the cut up tomato. Mix well, stir in water; cover and let simmer 2-3 hours, stirring at intervals. Serve on fresh, cooked spaghetti and sprinkle with Parmesan cheese. May add meat balls. Serves 6.

TOMATO COCKTAIL TO CAN — Mrs. Aurora Lawrence

1/2 pkg. tomatoes, cut up
1 small onion, sliced
2 cloves
1/2 bay leaf
Stalk of celery or peel of an orange, optional

Cook all together with very little water. Rub through a sieve and measure. To each quart of juice add: 4 Tbsp. sugar, 1 tsp. salt, 4 drops Worcestershire sauce. Put into cans and process 22 minutes. Makes about 4 pints. Serve plain or add orange juice or lemon juice and sugar. Or heat, and serve as a soup.

Write Extra Recipes Here:

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HINTS ON COOKING FROZEN FOODS

VEGETABLES

In cooking any frozen vegetable it is necessary to bring to the boiling point as quickly as possible to preserve flavor, color and vitamins. Do not thaw before cooking. The one exception is corn on the cob, which should always be thawed.

FRUITS

Do not remove frozen fruits from the package before you are ready to use them. Otherwise they will discolor and lose the fresh flavor. Most fruits are best when thawed just enough to melt the ice crystals. Fruits that are to be cooked should not be thawed. Instead, follow the same procedure as for vegetables.

MEATS

With the exception of large cuts, which may not cook evenly, meats may be cooked when solidly frozen. Cooking must be done at a low temperature and the time lengthened. If thawing is preferred, thaw as slowly as possible, as less moisture and flavor will be lost.

MENUS FOR QUICK MEALS FROM THE FREEZER
(Based on commercially frozen foods)

LUNCHEON

Corn chowder
Tossed green salad
Toast sticks
Pineapple
Cookies

Broiled cod in
summersauce
Mixed vegetables
Peach shortcake

Corn and ham broil
Green beans, French
style
Rhubarb with dumplings

DINNER

1.
Perch float
Asparagus spears - cole slaw
Frosty fruit cup
Applesauce
Mint sherbet

2.
Fish Florentine
French fried potatoes
Vegetable relish sticks
Dolly Madison cake

3.
Ocean perch piquant
French fried potatoes
Baked corn
Orange sherbet

4.

Oyster stew
Bermuda salad bowl -
Cauliflower frozen
Crusty rolls
Apple pie

Skillet-fried fish
Epicurean Brussels sprouts
Cottage potatoes
Rolls
Ice cream puffs

RECOMMENDED VARIETIES OF VEGETABLES FOR HOME FREEZING

ASPARAGUS
Martha Washington
Mary Washington

BEANS - GREEN
Blue Lake
Kentucky Wonder

BEANS - GREEN SHELL
French Horticultural
Lowe's Champion

BEETS
Crosby
Detroit Dark Red

BROCCOLI
Italian Green Sprouting

BRUSSELS SPROUTS
Half Dwarf Improved
Long Island Improved

CARROTS
Amsterdam Coreless
Nantes Coreless
Red Cored Chantenay

CAULIFLOWER
Early Snowball
Forbes
Perfection

CORN
Golden Bantam
Country Gentleman
Crosby Hybrid

EGGPLANT
Black Beauty

PARSNIPS
Hollow Crown

PEAS
Alderman
Shasta
Thomas Laxton

SPINACH
Broadleaf
Hollandia
King of Denmark

SQUASH
Summer Crookneck

SWISS CHARD
Fordhook
Lucullus

TURNIPS
White Glove
Purple Top Strapleaf
Purple Top Rutabagas

LOW COST DIET MENUS

1.

Oatmeal with sliced banana
Toast
Coffee
Milk for children

Cream of potato soup
Peanut scrapple
Dried fruit Brown Betty
Tea

Cabbage stuffed with chopped beef
Baked potatoes
Canned tomatoes
Gingerbread - sour milk
Applesauce - Milk

2.

BREAKFAST

Sliced oranges
Breadcrumb pancakes with corn syrup
Coffee
Milk for children

LUNCH

Baked hominy and cheese
Wilted lettuce with bacon
Oatmeal muffins
Canned peaches

DINNER

Dried green-peas soup
Scalloped carrots and onions
Cornbread
Steamed molasses pudding with lemon sauce
Tea

SAMPLE REDUCING DIET MENUS

1.

BREAKFAST

Orange juice
Whole-wheat toast, 1 slice
Jam, 1 Tbsp.
Coffee - no sugar or cream

LUNCH

Banquet salad with mineral oil mayonnaise
Cornmeal crisps - salad wafers
Canned pears
Skim milk or buttermilk, 1 glass

2.

BREAKFAST

1 egg, boiled or poached
Melba toast, 2 slices
Coffee

LUNCH

Tomato juice
Celery root and stringbean salad
Rycrisp with cottage cheese
Coffee jelly

DINNER

Broiled fish - nonfatty
Spinach
Tomato and cucumber salad, French dressing
Rycrisp
Pineapple sherbet
Oatmeal macaroons, 2
Demitasse

Beef bouillon
1 lamb chop
Green peas, small serving
Fresh fruit salad with French or mineral oil dressing
One-egg cupcake - 1, not iced

MENUS FOR GAINING WEIGHT

BREAKFAST

1.

Baked apple
Malt breakfast cereal with cream
Griddle cakes and syrup
Coffee

2.

Yellow cornmeal mush with stewed raisins and thin cream
Graham muffins - Jam
Coffee or milk

LUNCH

Minute rarebit on toast
Asparagus, buttered
Peanut butter biscuits
Stuffed prune and orange salad
Milk

Casserole of dried Lima beans
Scalloped cauliflower and tomatoes
Mixed greens - Roquefort cheese dressing
Milk

DINNER

Cream of carrot soup
American goulash
Apple sweet potatoes
Canned corn
Apricot and banana salad
Graham date bread
Tea

Pineapple juice
Smothered pork chop
Baked potato
Scalloped cabbage
Danish apple pudding with whipped cream
Demitasse

SAMPLE MENUS FOR VITAMIN-RICH DIETS

1.

Orange juice
Corn Flakes with top milk
Wheat-germ muffins
Strawberry jam
Coffee or milk

Vegetable meat broth
Cheese fondue
Celery - Creole style
Canned loganberries
Honey-Bran cookies
Milk

Apricot Nectar
Braised beef heart
Green Lima beans
Kohlrabe
Jellied tomato salad
Whole-wheat or enriched bread
Carrot custard pie

2.

BREAKFAST

Fresh berries
Puffed Wheat with top milk
Boiled egg
Toast - whole-wheat or enriched bread
Coffee or milk

LUNCH

Tomatoes stuffed with liver
Swiss salad
Whole-wheat or enriched bread
Cantaloupe
Milk

DINNER

Cream of onion soup
Savory meat loaf
Baked potato
Baked winter squash
Lettuce salad - French dressing
Whole-wheat or enriched bread
Upside-down cherry puffs

SAMPLE MENUS FOR MINERAL-RICH DIETS

1.

Stewed dried figs on Triscuit - thin cream
Poached egg on toast
Coffee or milk

Casserole of tomato, corn and cottage cheese
Mustard greens
Canned pineapple

2.

BREAKFAST

Orange juice
Oatmeal with thin cream
Toast - whole-wheat or enriched bread
Coffee or milk

LUNCH

Beef broth
Liver loaf
Broccoli with tomato salad
Graham crackers

Soybean muffins
Milk
Maple cornstarch pudding
Tea

DINNER

Steak and kidney pie
Baked potatoes
Cauliflower with cream sauce
Romaine with Roquefort cheese dressing
Walnut-apricot steamed pudding with orange hard sauce
Demitasse
Fricassee of chicken, with giblets in gravy
Scalloped potatoes with cheese
Beets, cooked with tops
Eden salad
Chocolate chip oatmeal cookies
Milk

AMOUNTS TO SERVE 25

Tea	1/2 c. tea, 1 1/2 gal. water
Coffee	3/4 lb. coffee, 1 1/2 gal. water
Cream	3 cups
Raised rolls	2 lbs. (8-9 c.) flour, 3/4 oz. compressed yeast
Butter or margarine	3/4 lb.
Salads - potato, chicken, etc.	4-5 qts.
Cabbage - salad	4 lbs.
buttered	7 lbs.
Potatoes, mashed	1/2 peck
Baked beans	3 qts. or lbs. dry beans
Chicken pie	2 1/4 qts. cooked, diced chicken or 3 chickens, approximately 5 lbs. each, dressed
Baked ham	10 lbs.
Oyster stew	1 1/2 gal. milk, 2 qts. oysters
Meat loaf	5 lbs. ground meat
Frozen peas	4 - 4 1/2 lbs.
Frozen Lima beans	4 - 4 1/2 lbs.
Frozen asparagus	4 - 4 1/2 lbs.
Frozen broccoli	4 1/2 - 5 lbs.
Frozen cauliflower	4 1/2 - 5 lbs.
Frozen spinach	4 1/2 - 5 lbs.
Frozen snap beans	4 lbs.
Frozen corn	4 lbs.

BIRTHDAYS TO REMEMBER

Name Address Birthdate

CHRISTMAS CARD LIST

Name Address

INDEX OF RECIPES

HORS D'OEUVRES, PICKLES, RELISHES:

Mustard Pickles
Piccallili

SOUPS, SALADS, VEGETABLES:

SOUPS:

Chilled Soups
Cucumber Soup
Essence of Tomato Soup
Pea and Carrot Soup

SALADS:

Ashville Salad
Asparagus Salad
Cranberry and Orange Salad
Cranberry Ring Salad, With Fish
Cranberry Salad
Frozen Fruit Salad
Salad Dressing
Spaghetti or Macaroni Salad
Spring Salad
Strawberry Cottage Cheese Mold
Tomato Aspic
Vegetable Salad

VEGETABLES:

Boston Baked Beans
Cabbage Rolls, Finnish
Corn, Escalloped
Onions, Baked
Potato Cheese Bake
Sauce for Cabbage or Cauliflower
Spinach Savory
Squash Souffle
Sweet Potato Casserole
Sweet Potato Puff
Turnip, Scalloped

MEAT, FISH, POULTRY:

American Chop Suey

MEAT, FISH, POULTRY (Continued):

Bar-B-Q Burgers
Beef Loaf
Brunswick Stew
California Chicken Pie
Cheese Dish - Sunday Nite
Chicken Loaf
Chicken and Rice Casserole
Chicken Stew
Chop Suey or Chow Mein, fine cut
Crabmeat and Mushroom Casserole
Goulash, Hungarian
Hamburg Corn Casserole
Ham Loaf
Ham Loaf, Upside Down
Meat and Vegetable Casserole
Meat Balls and Neopolitan Sauce
One Dish Meal
Oysters, Fricassee
Oysters, Charlestown
Paprika Cream Schnitzel
Pot Roast
Pork Chops Supreme
Salmon and Cheese Casserole
Sauerbraten
Shish Kebob
Shrimp Remoulade
Shrimp Curry
Shrimp Surprise
Smothered Steak
Texas Hash
Tuna Fish Souffle
Tuna Fish Pie, Cheese Crust
Tuna Tetrazzini
Veal with Stuffing, Pressure Cooked
Wienerschnitzel or Roulads

BREADS, ROLLS, COOKIES:

Banana Bread
Blueberry Rolls
Brown Bread, Baked
Bread, Two Loaves
Buns, Cinnamon
California Nut Loaf

-b- Foxboro, Mass.

BREADS, ROLLS, COOKIES:

Coffee Cake
Cornbread
Cream Scones
Cranberry Bread
Date and Nut Bread
Molasses Bran Muffins
Muffins, Delicious
Muffins, Oatmeal
Nut Bread
Pancakes
Pancakes, Swedish
Rolls, Lucky Seven
White Nut Loaf

COOKIES:

Brownies
Calla Lillies
Caramel Squares
Cookies, Filled
Chocolate Peppermint Cookies
Chocolate Chip Bars
Date Bars
Date and Nut Bars
Date Layer Bars
Fruit Cookies
Ginger Tea Squares
Hermits, Molasses
Honolulus
Molasses Drop Cookies
Molasses Cookies, Old Fashioned
Molasses Spice Crisps
Oatmeal Cookies
Orange Chocolate Chip Cookies
Pecan Dreams
Refrigerator Cookies
Scottish Fancies
Spice Cookies
Spritz Cookies
Sultanna Sticks
Tarts, Mocha
Thimble Cookies

CAKES:

Angel Cake, Golden
Applesauce Nut Cake
Butter Frosting
Chocolate Cake
Chocolate Frosting
Cinnamon Fluff
College Fudge Cake
Daffoil Cake
Fruit Cake, White
Glorified Gingerbread
Gingerbread, Never Fail
Maine Lobster Cake
Pineapple Upside Down Cake
Pound Cake, Everyday
Prune Spice Cake
Red Devil's Food Cake
Ruebena's Nut Cake
Spice Cake, Dark
Sponge Cake, Sponge Cake, Cream
Sour milk Cake
Sunshine Cake

PIES:

Apple Pie, Novel
Chocolate Chiffon Pie
Cream Frosted Pie
Currant, Dried, Pie
Lemon Cake Pie
Lemon Sponge Pie
Pineapple Pie, Frosty
Pecan Pie, Rich
Rhubarb Meringue Pie
Sour Cream Pie

DESSERTS:

Apple Crisp
Apple Cake, Dutch
Apple Pan Dowdy
Applesauce Graham Cracker Dessert
Apple Tapioca
Deacon Morse's Favorite Cocoa Pudding
Graham Cracker Roll

-d- Foxboro, Mass.

DESSERTS (Continued):

Grape-Nuts and Date Pudding
Huguenot Torte
Ice Cream
Indian Pudding
Mother"s Indian Meal Pudding
Lemon Bisque
Lemon Milk Sherbet
Lemon Sponge Pudding
Frozen Lemon Torte
Maple Nut Cream
Orange and Lemon Icebox Cake
Pas de Creme, Very Rich
Pompadour Pudding
Steamed Suet Pudding
Queen of Puddings

CANDY, JELLY, PRESERVES:

Ginger Cream Candy
Peanut Butter Fudge
Penoche
Uncooked Fudge
Kumquat Marmalade
Orange Marmalade
Ripe Tomato Marmalade

MISCELLANEOUS:

Barbecue Sauce, Hot
Eddie's Country Club Cheese Mix
French Chocolate, Hot
Grape Juice
Poireaux
Popcorn Balls
Italian Sauce for Spaghetti
Tomato Cocktail To Can

-e- Foxboro, Mass.

-f- Foxboro, Mass.